Beaux Frères RIBBON RIDGE AVA | OREGON



GRAPE VARIETY: 100% Pinot Noir

VINEYARD COMPOSITION:

Star Mooring 23%, Doration 19%, Stardance 17% Zena Crown 8%, Sequitur 7%, Dupee Valley 7% Hyland 5%, Guadalupe 5%, Gran Moraine 3% Jessie James 2%, La Colina 2% Beaux Frères 1%, Upper Terrace 1%

VINEYARD LOCATIONS: Willamette Valley | Oregon | USA

TECHNICAL INFORMATION

HARVEST: August 30th to September 24th

VINIFICATION: Primary fermentation using indigenous yeast in small vats for 15 to 18 days, unfined and unfiltered

MATURING: 10 months in French oak barrels, 32% new

ALCOHOL CONTENT: 12.9% TITRATABLE ACIDITY: 5.4 g/L pH: 3.60

TOTAL CASE PRODUCTION: 3,780

GROWING SEASON SYNOPSIS:

The 2021 vintage commenced on August 30th, and continued steadily for 26 days with moderate to moderately-high yields in our estate vineyards. Flavor and chemistry are reminiscent of 2018. Minimal acid adjustment and lower alcohol than what would have been expected for a record breaking year for heat. The heat came early enough to have less of an impact on the major variables such as acid and sugar development. Given the temperate conditions around harvest, the wines possess a roundness at this early stage that we feel speaks to the overall quality of the vintage.

TASTING NOTES:

Sour cherry, pomegranate, dried herbs, tart plum, beef bouillon

