

Crowley Wines **2019 Four Winds Vineyard Pinot Noir**

Vineyard info: Four Winds was planted in 1990 to Pommard clone Pinot Noir (4.374 acres). Elevation is 800 feet and south facing. Own rooted and dry farmed.

Appellation and soil: This vineyard is located in the McMinnville Coast Range. The soils have a volcanic origin, primarily Saum, related to Nekia with a strip of Jory running through the edge of the vineyard. They are made up of a rocky base of weathered basalt that was covered by wind-blown (colluvial) loam, which was derived from eroded basalt higher up in the coast range. As compared to other appellations in the Willamette Valley, these soils are uniquely shallow for winegrowing with low total available moisture. The resulting wines have pronounced leanness and mineral tones.

General info: 2019 is a perfect example of a vintage that benefitted from drama, as many do. Some of our favorite vintages get shaped by adversity... 2007, 2010, and 2018 to name a few. Scheduled to pick in mid-September we faced a rain event that suddenly had us on pause for 10 days, which was then followed up by perfect autumn ripening weather... cool nights, sunny clear days. After a bit of hand wringing over the wait we ended up with the magical trifecta of high acid, lower sugars and amazing flavor. A vintage slated for goodness went to greatness, and perhaps epic. Time will tell.

The **2019 PN's were fussy in the fermenter**. By the time the grapes arrived the cellar was cold and ambient temperature kept the native yeast in slumber mode for a bit... not necessarily bad, we just had to be patient. Again, we're fans of drama! Aromatically, the nose has a coolness accentuated by a sweet, fruity and spicy sativa with just a touch of background lemon mixed with ripe cherry. The entry on the mouth is airy and smooth, acidity crisp and determined. Brilliantly polished and bright red, pomegranate, orange tea, mushroom and lean strawberry frame a complex and restrained fruit profile. The road ahead is exciting for this wine as a sense of mystery is buried within.

Wine info:

Four Winds Vineyard

100% Pommard clone

Harvest date: September 27th-30th

22.5-23 brix

Ph: 3.54-3.69

TA: 5.5-6 g/l

100% destemmed

10-12 day cold soak

Native fermentation, approx. 20 days in tank

Pressed and settled 24-48 hrs.

Barreled 20 months, no racking

0% new oak

Full malolactic fermentation, no inoculation

No. of cases made: 200

Finished Ph: 3.6

Alc: 13.3%

Price: \$55 retail

Released: July 2021

