

Crowley Wines
2021 Willamette Valley Pinot Noir

Vineyard info: Blend of Tuckwilla Vineyard (25%) Four Winds Vineyard (35%) La Colina Vineyard (30%) Sojeau Vineyard (10%) All vineyards dry farmed.

Appellation and soil: Tuckwilla, La Colina are located in the Dundee Hills AVA. Dundee Hills is known for its rich, red volcanic Jory soils, which were formed from ancient volcanic basalt and consist of silt, clay and loam. They typically reach a depth of 4 to 6 feet and provide excellent drainage. Four Winds Vineyard vineyard is located in the McMinnville Coast Range. The soils have a volcanic origin, primarily Saum, similar to Nekia. Sojeau is a rocky vineyard in the Eola-Amity district and consists of a mix of volcanic soils, Nekia, Ritner and Witzel. Its southwest face invites the cooling winds from the Van Duzer corridor most evenings to keep the site temperate and acid driven.

General/vintage info: 2021 is showing itself to be a fun vintage. The grapes were picked in a very long window, Sept 11-October 7th, owing to a few well-timed rain events that allowed us to take our time and pick only the blocks we felt were ready. Autumn in Oregon can be a magical moment and, as always, a little adversity tends to reflect well on the wines. In this case 3 distinct picking windows allowed both ripeness and freshness in all the wines with subtle shifts in the details depending on timing. The result is a dynamic cellar with a wide variety of wines to play with.

Tasting Note: We bottled the 2021 earlier than ever...10 months after vintage. We are fortunate that 2021 is a precocious vintage and seemed to come out of the gate drinking well, needing very little coaxing to be ready. This wine has a youthful spirit and is brightly lit. Vivid red and blue hues dominate the color, which shimmers with clarity. The nose is strawberry, cranberry, and anise mixed with citrus and watermelon. The palate is bright and lifted out of the gate, also very berry...strawberry, mulberry, and blueberry. Polished and airy, sarsaparilla mingles in the background with sage and cherry while breakfast tea tannins accompany supple roundness to create a perfectly balanced mid-range all the way to an engaging finish. The bottles we've opened have disappeared quickly!

Wine info (for all contributing lots):

Pommard and Wadenswil clones

Harvest date: Sept 11 - Oct 7, 2021

Brix range: 22-23 brix

Ph range: 3.30-3.70

TA range: 5.0-6.5g/l

100% de-stemmed

10 day cold soak, no cap treatment until primary ensues

Native fermentation, approx. 28 days in tank, combination pumpover and punchdown cap treatment

Pressed and settled 24-48 hrs.

Barreled 9 months, 1 month stainless finish

5% new oak, rest neutral

Full malolactic fermentation

No. of cases made: 1009

Finished Ph: 3.67

Alc: 13.27%

Price: \$28 retail