

**Crowley Wines**  
**2019 Willamette Valley Pinot Noir**

**Vineyard info:** Blend of Tuckwilla Vineyard (15%) Four Winds Vineyard (37%) La Colina Vineyard (30%) Oracle Vineyard (18%) All vineyards dry farmed.

**Appellation and soil:** Tuckwilla, La Colina and Oracle are all 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, with a strip of Jory running along the northwest 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.

**General/vintage info:** With all the hubbub around 2020 let's not forget **2019 is an amazing vintage!** The best Pinot is made under dramatic circumstances, trace back and the difficult years often yield better wine! 2019 threw some curve balls toward the end of ripening... a rain event followed by 10 days of painful stagnation as the vines went into stasis while the water dissipated. Finally, metabolism kicked in again and we coasted into the finish with an unbelievable set of numbers suggesting we had a special vintage on our hands. Hangtime meets high acidity meets lower alcohols... the trifecta!!

**Tasting Note: Bright ruby red color mixed with garnet** shows right away we're in the classic Pinot realm. The stature is light and fresh and energetic. The nose follows suit with high tone cherry and strawberry, driving distinctly light red. Serious notes begin to emerge... graphite, pepper, anise, and mushroom. The mouth is acid driven and shiny to start, reluctant to reveal its fruit core without air. Crunchy cranberry, citrus notes, pomegranate, and dark cherry emerge beneath a candied shell, while the delicate tannin produces tension. Ultimately deft and buoyant this wine is pure pleasure and displays the distinction of 2019 perfectly.

**Wine info (for all contributing lots):**

Pommard and Wadenswil clones  
Harvest date: Sept 27 – Oct 5, 2019  
Brix range: 21.5-23 brix  
Ph range: 3.34-3.6  
TA range: 5.0-6.9g/l  
100% de-stemmed  
10 day cold soak, no cap treatment until primary ensues  
Native fermentation, approx. 28 days in tank  
Pressed and settled 24-48 hrs.  
Barreled 11 months  
15% new oak, rest neutral  
Full malolactic fermentation  
No. of cases made: 958  
Finished Ph: 3.58  
Alc: 13.08%  
Price: \$25 retail

