

THE 2019 VINTAGE

In contrast to the previous five vintages which were all dry and quite warm, 2019 started with cool, moist weather in the Spring that persisted into early summer. Even after it warmed up somewhat in mid-summer, we had unusually high levels of humidity, and this continued into a cool, damp Fall. Maturation was delayed and growers were challenged every step of the way.

In spite of these challenges, 2019 had a happy ending. The crop was small, with small berries and lots of intensity. The cool season also allowed us to outperform on hang time; instead of the normal 100 days, we were able to leave the fruit on the vines for 110 to 120 days without excess sugar accumulation, giving us enhanced depth and complexity.

THE EOLA-AMITY HILLS AVA

Filament Vineyard, like Bethel Heights Vineyard, lies within the Eola-Amity Hills AVA, a region with unique characteristics that distinguish its wines from wines grown in other parts of the Willamette Valley. Most significant is the Van Duzer effect, created by a low point in the Coast Range, directly to the west.

“On most warm summer afternoons, the winds rise as the sun starts its descent. Cool ocean air pours into the valley. The mercury plummets 35 degrees or more, disrupting alfresco dinners and altering the physiology of every grape in its path. Wine grapes grown in the path of these winds are cooled quickly from the day’s heat, amplifying their aromatic qualities, and preserving their bright, fresh fruit flavors.” (P.C., *Wine & Spirits*)

In July 2006, the Eola-Amity Hills winegrowing region was granted AVA status, a federally approved viticultural appellation of origin, recognizing a place name that is historically and geographically distinct.



2019 PINOT NOIR

FILAMENT VINEYARD

Harvest date: October 6, 2019

Grapes at harvest: Brix 23.5, pH 3.2, TA 6.7 g/L

Finished wine: Alcohol 13.2%, pH 3.38, TA 5.3 g/L

Barrel aged 10 months in 50% new French oak

Bottled unfiltered on August 12, 2020

97 Cases produced

VINIFICATION: The fruit was destemmed into a single 1.5 ton fermentation bin and cold soaked for 3 days before the onset of fermentation. Cap management began with one gentle punchdown per day until a peak temperature of 86 degrees was reached, then we switched to pump overs once a day until pressing at dryness. The new wine settled for 6 days before being racked to barrel.

WINEMAKER NOTES: Filament Vineyard is a 2.4 acre high-elevation vineyard planted in 2001, high on the east-facing flank of the “Walnut Hill” section of the Eola-Amity Hills AVA. In 2019 we were invited to share the fruit from this vineyard with two winemaker friends. The largest part of the vineyard was split three ways, and we each made our own decisions from that point on. The 2019 Filament Vineyard is a wine of elegance and finesse, showcasing classic red cane berries over a gossamer layer of tannins.