

## Pinot Noir, Willamette Valley, The Four Graces



<b>Product code</b>	FG03ZZRC
<b>Grapes</b>	Pinot Noir
<b>Country</b>	UNITED STATES
<b>ABV%</b>	14.1
<b>Case Size</b>	12
<b>Closure Style</b>	Cork
<b>Producer</b>	The Four Graces
<b>Vintage</b>	2021



Vegetarian

### Tasting Notes

The 2021 Willamette Valley Pinot Noir showcases a beautiful ruby hue in the glass. Pleasant aromas of black cherry, red raspberry and hints of baking spice and rich dark chocolate. The palate exudes bright red fruit flavors of cherry and raspberries which are complemented by generous, fine-grained tannins and a rich yet focused palate. The finish is bright with perfectly balanced acidity. True to the Willamette Valley, this is a chef's wine that will pair well with a variety of dishes.

### Viticulture

Located in the Dundee Hills region of the Willamette Valley in Oregon, the estate covers 16 hectares. Eight hectares are farmed with a focus on non-invasive vineyard practices whilst the other 8 are farmed biodynamically. The hills which lie 45 kilometres south west of Portland and 65 kilometres from the Pacific Ocean are protected to the west by the Coastal Range, creating cool yet dry growing conditions for the production of Pinot Noir as well as Pinots Blanc and Gris. The fruit for this wine was sourced from the Foley Family Estate, Doe Ridge and select sites throughout the Willamette Valley AVA. The soils are rich, volcanic soil mixed with silt, clay and loam providing excellent drainage. The estate is focused on creating healthy, vibrant vineyards via a variety of means; leaving aside approximately 50 percent of acreage for wildlife habitat, to promote biodiversity, employing leaf removal and canopy management to reduce insect pests and disease pressure as well as enhancing the character and balance in the grapes by improving sunlight and air penetration. Cover crops are also planted and add organic matter to naturally replenish the soil with nitrogen and increase the diversity of flora and fauna while preventing erosion.

### Winemaking

"The 2021 vintage will be remembered in the Willamette Valley for record setting heat and dry conditions. Mild rain during bloom reduced the yields to slightly below average,

but the precipitation helped our vines tolerate the unusually hot and dry summer. Harvest began a few weeks earlier than average, with our first pinot noir coming from the Dundee Hills and Ribbon Ridge AVAs on September 12th. Our Doe Ridge and Weathergale Estate Vineyards were close behind and by the end of the month all of our pinot noir was harvested. All of the fruit harvested was very high quality, with ripe and concentrated flavors. VINEYARD The fruit for this wine was sourced from our estate vineyards: Foley Family in the Dundee Hills AVA, Doe Ridge in the Yamhill-Carlton AVA and Weathergale in the Van Duzer Corridor AVA; as well as select sites throughout the Willamette Valley AVA. Additional fruit from the Ribbon Ridge AVA make up the final blend. 9 months in French oak, 15% new."

## Awards

Wine Spectator 92 points