



MONTINORE ESTATE

2020

“RED CAP” PINOT NOIR

Willamette Valley, Oregon



APPELLATION
WILLAMETTE VALLEY

VARIETY
100% PINOT NOIR

CLONES
**POMMARD
WÄDENSWIL
DIJON**

HARVEST DATE
**SEPTEMBER 26 –
OCTOBER 8**

COOPERAGE
**FRENCH
HUNGARIAN
20% NEW**

AGING
10 MONTHS

pH
3.44

TA
6.3

RS
.04%

ALCOHOL
13.5%

WINEMAKER
STEPHEN WEBBER

BOTTLING DATE
SEPTEMBER 2021

RELEASE DATE
SEPTEMBER 2023

THE VINTAGE

The 2020 vintage was in some ways very challenging and in others ideal. The season began with adequate moisture to kick off nice spring growth. Early rains and a dryer summer resulted in fewer clusters and smaller berries. Through the reduction in yield, we knew the wine would have great concentration of aroma and varietal flavor. In early September, Oregon experienced one of the worst fire seasons in recent history. With fires to the east and south of our vineyards, we avoided the worst of the smoke. By harvest, we had a small crop, 50% of normal, but very high quality.

THE WINEMAKING

A beautiful vintage and a commitment to thoughtful winemaking are well reflected in this release of “Red Cap” Pinot Noir. This is a carefully constructed wine produced from select growing sites throughout the Willamette Valley, all of which use sustainable growing practices and carry Demeter certification. Predominantly Laurelwood soils, this wine also includes grapes grown in volcanic and marine sedimentary soils, a broad representation of the appellation. We utilized mostly French and Hungarian oak storage vessels for maturation and development. It is a nice reflection of the perfect terroir in the Willamette Valley and the warm, dry growing season led to ripe fruit and concentration that balances perfectly with our trademark texture and acidity.

THE WINE

Complex aromas of stewed fruit, plum, red currant, and wafts of leather introduce a sumptuous mouthful of Black Cherry, ripe plum, and sundried tomato. The juicy fruit flavors are balanced by savory and bitter notes of licorice, sandalwood, and dark chocolate. The tannins are chewy, coating the mouth with succulent earthy notes of dried fig and a lingering spice.



Made with Demeter-Certified Biodynamic Grapes
Certified Organic by CCOF

92 **90**

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