



2020

RESERVE PINOT NOIR



APPELLATION
WILLAMETTE VALLEY

VINEYARD
**MONTINORE ESTATE
TIDALSTAR VINEYARD**

SOIL
**LAURELWOOD
CORNELIUS
KINTON
HELVETIA**

VARIETY
100% PINOT NOIR

HARVEST DATE
OCTOBER 1 - 7, 2020

FERMENTATION
**100% FRENCH
40% NEW
10 MONTHS**

TA (g/L)
6.2

pH
3.42

ALCOHOL
13.5%

WINEMAKER
STEPHEN WEBBER

BOTTLING DATE
SEPTEMBER 2, 2021

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 a 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

Our Reserve is an expression of the highest-quality Pinot Noir from the estate and Tidalstar Vineyard. Grapes from our most expressive growing sites are fermented and aged separately and assembled after maturation. Lots from each block underwent fermentation separately using both commercial and indigenous yeast for full expression of clonal and terroir characteristics. Through rigorous tasting trials, the final blend is assembled from the best barrels after maturation, assembled in tank and returned to neutral puncheons for additional ageing before being bottled in the winter. The 2020 Reserve Pinot Noir is a great representation of the best of the vineyard and a reflection of a delightful vintage.

THE WINE

The 2020 vintage opens with notes of black cherry and forest floor on the nose. The palate is soft at first, but builds out in volume and richness, with succulent flavors of blackberries, tart red cherries, and stewed fruit. Tannins are present, but not overbearing, lingering just enough to leave you wanting another sip. The finish has a pleasant sweetness reminiscent of Coca-Cola and baking spice, making this the perfect accompaniment to a roast beef dinner, steak aux champignons, or similar fare.



Made with Demeter-Certified Biodynamic Grapes
Certified Organic by CCOF

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90 POINTS
WINE ENTHUSIAST