



P I N O T N O I R – W I L L A M E T T E V A L L E Y

• H I G H L I G H T S •

- Our FORAGER Willamette Valley Pinot Noir illustrates that careful, experienced growing, selection, blending and maturation of Pinot Noir lots grown in diverse locations can deliver delicious flavor and interest.
- Excellent low-yielding sites, classic low-impact Burgundian winemaking techniques and careful maturation in top new French oak capture the typicity of these sites - and the purity of this noble red grape variety.

• V I N T A G E 2 0 2 0 •

Vintage 2020 showed us who was in charge, and her name is Mother Nature. Between a pandemic, forest fires, tricky wet weather, the season was a massive challenge. We made difficult decisions to keep quality at a high level, and watched as the valley saw declines of up to 35%. Pinot clusters ended up being well ripened and while the size of the crop was tiny, quality is high. In short, a vintage which displays pleasant color, subtle earthy, aromas and textures.

• T E R R I F I C S I T E S •

The nuance of our 2020 Pinot Noir comes from two clones grown in two Willamette Valley locales, a terrific spot for exemplary cool-climate Pinot Noir. Both sites were hand-pruned and picked. The soils in these low yielding, cool sites are generally gravelly loams. Each site and clone provided different aromas, flavors & structure and we developed the blend from these diverse components.

Regional Composition: 100% Willamette Valley AVA

Varietal Composition: Clone/ Selections: 115, 777 Maturation: 20% New French Barrels for nine months

• F E R M E N T A T I O N A N D M A T U R A T I O N •

Hand-harvested between October 3 and 19, the compact Pinot Noir bunches were hand-sorted, mostly destemmed, crushed and cold soaked for 1 day in five-ton open-top fermenters. A small portion fermented “whole cluster” adding nice “grip”. Fermentation began with prevailing, local yeasts and was completed with cultured Burgundian yeast. Moderate fermentation temperatures (~87°F) and 1 *pigeage* (punch-down) per day helped build structure, color and texture. After a gentle press, ML took place in barrel followed by nine months maturation (no racking) which contributed nuanced spiciness and a velvety mouth-feel. New French oak plays a minor role in its aromatics. We call our wine FORAGER to illustrate how growing, gathering & judiciously blending small lots of delicious Pinot Noir can deliver serious flavor and interest.

Retail Price: \$25 Alc % 12.8%

The Pey Family

ForagerWines.com

T 415.455.WINE