

Deep Blue

Willamette Valley AVA

Deep Blue is our first Willamette Valley Pinot Noir, as opposed to our single vineyard offerings. We sourced fruit from our two primary Pinot Noir producers: Momtazi & Johan Vineyards, both Demeter-certified Biodynamic sites that produce drastically distinct wines. We questioned if the two sites could possibly coexist in a complimentary way and were stunned by the harmony of the vineyards' opposing characteristics melding together in true yin and yang fashion. A parallel story of balance is the wine's blend of two vintages: 2019 and 2020. *Blue* agreeably showcases 2019's sweet herb & floral characteristics as well as 2020's developed fruit notes. Think ripe berries, incense and baking spice.

A portion of the proceeds from the sale of *Deep Blue* will be donated to organizations who promote the restoration of our oceans. It is important to us to continually offer wines that can promote and support causes we believe in.

Technical Information

Grape Varietals: 100% Pinot Noir

Vineyards: Momtazi Vineyards, Johan Vineyards

Final pH: 3.59

Final TA: 5.7

Alc. By Vol.: 13.2%

Winemaking: 30% of the fruit is left whole-cluster, the balance of fruit is destemmed. No sulfur is used at the crush pad. Instead, we use CO2 to discourage spoilage yeast and bacteria, while encouraging native yeasts to take the helm. Gentle pigeage is applied throughout fermentation. Once through primary fermentation, the wine is gently pressed into primarily neutral French oak barrels, just about 15% new. 2019's fruit aged for 17 months in barrel, 2020's for 5 months and the two were blended just before bottling.

