



VINTAGE NOTES:

2018 was another great vintage in Oregon. We had a moderate winter and normal budbreak and bloom in the spring. By summer we were back to warmer than usual temperatures, similar to 2014, 15 and 16 (this seems to be a trend now). We had a cool-down at the beginning of September which allowed for great flavor development before picking. We are looking forward to seeing these wines develop in bottle for years to come.

WINEMAKING NOTES:

Our 1899 pinot noir was made without the use of modern winemaking equipment or electricity. We wanted to create a new world wine with a true sense of place that wasn't altered by modern technology. The grapes for this wine were picked by hand and brought up to the winery by horse. Once at the winery, the grapes were destemmed by hand and the placed into wooden fermenters. The must was fermented on native yeasts, after which it was pressed by hand in a wooden basket press, bicycle-pumped into barrel, and underwent malolactic fermentation without inoculation. We bottled with a gravity filler, corked by hand and manually applied the labels and wax.

The 1899 never touched dry ice, canned nitrogen, enzymes, stainless steel, forklifts, commercial yeast, electric pumps or filters. Every year we bring this wine to the Willamette river by stagecoach or bicycle from the winery, and canoe it 90 miles to Portland to our Oregon distributor's warehouse.

TASTING NOTES:

Notes of blueberry, cedar box, homemade brownie and marionberry jam, this decadent pinot noir has a palate of dried dates, leather, sandalwood and a lingering finish with structure that will help this wine age for at least 10 + years.

1899 ESTATE PINOT NOIR 2018



TECHNICAL DATA:

Production:	221 cases
AVA:	Willamette Valley
Winemaker:	Brad Ford
ABV:	14%
pH:	unavailable
FSO2:	30ppm
TA:	unavailable
°Bx at harvest:	943 - 24.2
	115 Montaigne - 25.0
Vineyard:	Illahé Vineyards
Soil:	Sedimentary clay
Elevation:	250-450 feet

100% Native fermentation
50% whole cluster
17 months in 100% new French oak

LIVE Certified grapes
Salmon Safe
Deep Roots Coalition (dry farmed)

**SMALL LOTS
BARREL AGED
HORSE
DRAWN
WOODEN BASKET PRESSED**



3275 BALLARD ROAD, DALLAS, OREGON 97338

503.831.1248 ~ WWW.ILLAHEVINEYARDS.COM