



## VINTAGE NOTES:

2020 was a year of determination, perseverance, and thoughtful decisions on the crush pad. In the vineyard we were faced with a lower crop yield than a typical vintage due to spring rain during bloom. This in turn gave us smaller clusters, quality berries and more complex flavors.

## 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:

The difficult 2020 vintage did not faze the stalwart crew at Illahe, and we worked through it all driving horses, hand-sorting, fermenting in wood and pumping with the bicycle. The low yields and small berries of 2020 helped the wine attain the character of blueberry, raspberry, rich Italian plum, tangerine peel, clove, marzipan, and cocoa. The slow process delivers velvety tannins from the skin with smooth tannins from 100% new French oak. Aged in barrel for 18 months

## 1899 ESTATE PINOT NOIR 2020



### TECHNICAL DATA:

Production:	325 cases
AVA:	Willamette Valley
Winemakers:	Brad Ford & Nathan Litke
ABV:	13.5%
pH:	unavailable
FSO2:	32ppm
TA:	unavailable
°Bx at harvest	115 Montaigne block - 23.5
Vineyard:	Illahe Vineyards
Soil:	Sedimentary clay
Elevation:	250-450 feet
Harvest date:	10/1/2020
	100% Native fermentation
	75% whole cluster
	18 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**



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