



VINTAGE NOTES:

2019 was a very "Oregon" vintage. It reminded us of vintages 2013, 2010, and 2007 when we had to make smart and difficult picking decisions due to rain in the forecast. Though challenging, these vintages have always been a favorite in the Oregon winemakers' circle. We get great aromatics, higher acids, lower alcohols, and very elegant ageworthy wines.

WINEMAKING NOTES:

This pinot is 100% estate grown. It is a barrel selection of Brad and Nathan's favorite barrels in the cellar. The Bon Sauvage is always a little more earth and spruce driven in character. This pinot is 100% native fermentation and macerates for 24 days before being pressed in our wood basket press. It then ages for 16 months in barrel before bottling.

TASTING NOTES:

Nose of cigar box, cedar chest, forest floor, fennel, earth, and erratic stone leads into a pallet of lingonberry, blueberry, violet, cranberry, and raspberry seed. This pinot is structured with fine tannin that will age softly. Finishes with clove, tobacco, and fresh cut fir.

ILLAHE ESTATE BON SAUVAGE PINOT NOIR 2019



TECHNICAL DATA:

1300 cases produced
FSO2: 28ppm
pH: 3.51
Titratable Acidity: 5.75g/L
Alcohol: 13.1%
Vineyard: Illahe Vineyards
Soil: Shallow sedimentary clay
Elevation: 250-450ft
Native fermentation
Barrel aged: 16 months in 25%
new oak
Harvest dates: 9/24/19-10/5/19
Clones: 43% Pommard, 16% 777,
25% 115, 16% Wadenswill
AVA: Willamette Valley
Notes: LIVE

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

