



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:

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 spice-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:

Notes of burgamont tea, bing cherry, rose, wet basalt, orange peel, strawberry, Italian plum, hazelnut, clove leather, and Oregon white truffle. 50% new French oak aged for 22 Months.

ILLAHE ESTATE BON SAUVAGE PINOT NOIR 2020



TECHNICAL DATA:

1300 cases produced

FSO2: 28ppm

pH: 3.51

Titrateable Acidity: 5.75g/L

Alcohol: 13.5%

Vineyard: Illahe Vineyards

Soil: Shallow sedimentary clay

Elevation: 250-450ft

Native fermentation

Barrel aged: 16 months in 25%
new oak

Clones: 43% Pommard, 16% 777,
25% 115, 16% Wadenswill

AVA: Willamette Valley

Notes: LIVE, Dry Farmed, Salmon
Safe

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

