



VINTAGE NOTES:

In 2021 we had rainstorm during bloom in June that made our crop yield a little lower than anticipated. We also had record breaking high temperatures one weekend this Summer for the Willamette Valley. Thankfully these heat spikes were short lived and by the Fall temperatures were very mild. We had no rain during harvest, allowing optimal ripening and flavor development. 2021 is turning out to be a great complex vintage.

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:

This vintage is showing notes of bright red cherry, cola, graham cracker crust, espresso dust, orange peel and coastal cabin aromas of salt and rock, with gripping acidity, baking spice and a velvety finish. Ages in 25% new french oak, for 17 months.

ILLAHE ESTATE BON SAUVAGE PINOT NOIR 2021



TECHNICAL DATA:

1300 cases produced
FSO2: 28ppm
pH: 3.51
Titratable Acidity: 5.75g/L
Alcohol: 13.5%
Vineyard: Illahe Vineyards
Soil: Wellsdale
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

