

# 2018 Division Pinot Noir “Un”

Johan Vineyards - Van Duzer (25%), Eola Springs Vineyard - Eola Amity Hills (20%)  
Cassin Vineyard - Yamhill Carlton AVA (18%), Bjornson Vineyard - Eola Amity Hills  
AVA (15%), Armstrong Vineyard - Ribbon Ridge, (10%), Redford Wetle Vineyard - Eola  
Amity Hills AVA (15%) & Temperance Hill Vineyard - Eola Amity Hills AVA (3%)

## Willamette Valley AVA

The Willamette Valley is a perfect match for Pinot Noir, a variety that seems to show its best on the fringes of suitable grape farming area. The 2018 vintage turned out to be a truly stellar year for making wines. After a long dry and hot stretch in July and early August, the heat broke at just the right time when veraison was occurring and the temperatures were mild during the day and cool at night, with just the right amount of rain to keep the vines hydrated, all the way through harvest, from mid-September to early October.

As in years past, we approach the Division Pinot Noir “Un” cuvee, our only Division Pinot Noir featuring multiple vineyard sites, as our opportunity to make a vintage character cuvée in our lighter, finesse driven style that is designed to perform well above its price point. Our vineyard roster in 2018 experienced just a few notable changes, most notably with the growing presence of the Biodynamically farmed Johan Vineyards and the introduction of our young, but hugely promising vines from Cassin Vineyard in the Yamhill-Carlton AVA. All but one of our vineyards included in the “Un” cuvee is organically, LIVE Certified and/or Biodynamically farmed. Our oldest vines, the Eola Springs Vineyard, has transitioned to Biodynamic and organic principled farming (save for phylloxera treatment in the old vines).

All lots were fermented either spontaneously or via a pied de cuve. We utilized varying techniques, including whole cluster fermentation in some of the Cassin, Bjornson, Eola-Springs and Armstrong ferments and an all whole cluster semi-carbonic fermentation with one each of the Johan and Cassin ferments – as to provide more spice, nuance and nerve in the wine. Our significant experience working with minimal manipulation techniques, including gentle foot pigeage for many of the ferments in the cellar truly shines through in this wine. We aged the wine in mostly French oak and a small amount of Austrian Oak, approximately 15% in new barrels and puncheons, for 9 months before being racked to concrete tanks for about one month before bottling. This was a new step for us with this vintage as we’ve testing the idea out for a few years as a method to help coalesce the wine more before it’s bottled. We made only two very small sulfite additions during the Spring and again just before bottling.

Our 2018 Pinot Noir “Un” gives generous huckleberry fruit on the nose and palate, matching the darker fruit flavors with brambliness and acidity. Heaps of wet slate, allspice, and a sweet praline nuttiness round out the wine for a savory finish that somehow manages to be dense and airy. For a base level Pinot Noir, it packs serious punch and complexity – this is not a wine to be missed!

Alc 13.6%, pH 3.62, 980 cases produced

