

# 2020 Division Pinot Noir "Un"

Johan Vineyards - Van Duzer (17%), Eola Springs Vineyard - Eola Amity Hills (23%)  
Cassin Vineyard - Yamhill Carlton AVA (25%), Owens Vineyard - (10%), Armstrong  
Vineyard - Ribbon Ridge, (17%), Temperance Hill Vineyard - Eola Amity Hills AVA  
(8%)

## Willamette Valley AVA

The Willamette Valley is typically one of the coolest and wettest major wine growing regions in the U.S, which clearly favors the delicate, but seemingly boundless potential of the Pinot Noir grape - a variety that seems to show its best on the fringes of suitable grape farming areas.

The 2020 vintage created some unique challenges for the entire West Coast, most notably the wildfires that plagued parts of Oregon and California. 2020 was definitely a challenge for our entire Willamette Valley community, and we were no different, The smoke that was in the Willamette Valley had an effect on some of our Pinot Noir vineyards and we notice roasted and herbal notes in some of the lots. We were able to mitigate some of the effects by waiting to pick and keeping macerations short. Our yields were off as well in 2020 and we are down about 20% in production for the vintage.

Our vineyard roster in 2020 was very similar to the last few vintages and features the growing presence of the highly character driven and Biodynamically farmed Johan Vineyards and our young but hugely promising vines from Cassin Vineyard in the Yamhill-Carlton AVA near the Coastal Range, which we now lease long term and consider to be our "home site."

Our Pinot Noir vineyards are farmed with a focus on sustainability, and our mission to work with only organically and/or Biodynamically farmed and 100% free of herbicides sites is a point of great importance to us - with all but one vineyard in this bottling being so . Our oldest vines and first site, the Eola Springs Vineyard has completed its multiyear transition to Biodynamic and organic principled farming while still being treated conventionally for Phylloxera (there's no organic treatment) in the old vines.

All the separate Pinot lots were fermented either spontaneously or via a pied de cuve (vineyard native yeast cultivation) build up. We utilized varying techniques, including a significant portions of whole cluster in some of the Cassin, Bjornson, Eola-Springs and Armstrong ferments and an all whole cluster carbonic fermentation with one each of the Johan and Cassin ferments - aiming to diversify the styles and texture of the juice and provide more spice, nuance and nerve in the wine. The Old World dynamics of 2019 were as perfect as we've seen and in play with our winemaking style shines through in this bottling.

We aged the wine in 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. We made only two very small sulfite additions during the Spring and again just before bottling.

The aromatics are savory and significant while ethereal at the same time. A deep spicy earthy undertone in the nose of the wine features ripe strawberries, cherries and dark earth tones. The palate is lithe and unique with a balance of fresh herbs, wild berry concentration and mid-palate minerality—it really delivers for a base level Pinot. Drink up now or wait a few months, years, etc., but don't miss this one!

**Alc 12.9%, pH 3.72, 1050 cases produced**

