

2021

## DIVISION PINOT NOIR "CENT"

Zero Zero single-vineyard Pinot that channels the best of the vintage and demonstrates the potential of winemaking without a net.

BOX SCORE			
VARIETY	PINOT NOIR 100%	ALC	13.8%
APPELLATION	YAMHILL-CARLTON	PH	3.59
VINEYARD	CASSIN VINEYARD BARN BLOCKS (PLANTED 2013)	PRODUCTION	100 CASES
AGEING	10 MONTHS FRENCH OAK BURGUNDY BARRELS		
SOIL SERIES	JORY-GELDERLAND AND YAMHILL-JORY OVER BASALT		



### VINTAGE RECAP

The 2021 vintage in the Northwest was pretty typical except for one glaring gigantic difference.

In late June, we experienced an unprecedented heat dome that brought temperatures up to 120+ degrees for 2 days with lower 100s on the shoulders. Our young vines behaved with surprising resilience, but the heat evaporated a lot of moisture from the soils early in the season. We lost some baby vines and anxiously watched the rest of the season, wondering how our dry farmed sites would handle the drought conditions. Thankfully, just the right amount of early season rain came in early September and the weather was pleasant the rest of the harvest.

### WINEMAKING + FERMENTATION

For some winemakers, us included, there is a desire to create a wine free of any chemical (organic or not) additives. This is inherently risky but the allure is still there. We have been making a single wine from Pinot Noir from the Cassin Vineyard in which we do just that. We understand this site well and the Pinot Noir from Cassin tends to be healthy with strong nutrition, which means it tends to ferment well. We only touch this wine with our hands and feet after it's partially destemmed until it is fully fermented. Truly a wine made "without a net" – an exhilarating and nerve racking wine to watch slowly evolve and even more exciting to taste. This zero zero (no additions) is also not fined, filtered or amended in any other way – just organic grapes fermented with native yeasts and aged for 10 months in old barrels.

### TASTING NOTES

This wine practically jumps out of the glass with intense red raspberry and exotic spices! The deep Yamhill-Jory volcanic soils are clearly channeled in this wine with juicy wet rock and violet-laden red fruits that carry through with the wine's ample acid and tannin structure. Added sulfur or not, this wine is meant to age and should evolve well over the next few years. As there is no added sulfur, care to store this wine in cellar temperature should be considered a priority.