

2021

DIVISION-VILLAGES “MÉTHODE CARBONIQUE”

Carbo fermentation hones the freshness in this Pinot noir full of vibrancy and layers.

BOX SCORE			
VARIETY	PINOT NOIR 100%	ALC	12.5%
APPELLATION	WILLAMETTE VALLEY AVA	PH	3.83
AGEING	STAINLESS STEEL AND NEUTRAL OAK BARRELS	PRODUCTION	420 CASES



VINTAGE RECAP

The 2021 vintage in the Willamette Valley was typical except for one glaring 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. Fermentations went very well, and the wines turned out quite fantastic given our nail biting all summer!

WINEMAKING + FERMENTATION

“Méthode Carbonique” is made entirely from the whole cluster carbonic maceration approach, most commonly associated with Gamay winemaking in the Beaujolais. We find this style works wonderfully with some of our Pinot noir sites and makes a wine that is perfectly approachable, fun and purely Pinot.

TASTING NOTES

The aromatic profile of this year’s wine is a fruit and mineral-driven mix of ripe red strawberries and pure Pinot fruit. The incredible structural balance of tannins, forest floor funk and nervy acidity, makes this a wine of some seriousness and complexity.