

UNCONDITIONAL

BY BATTLE CREEK CELLARS

2018 PINOT NOIR

OREGON

Aromatics of red plum and autumn leaves are accented by subtle notes of lavender and boysenberry. The entry is lively and bright, showcasing the natural acidity of the Battle Creek Vineyard, complemented by concentrated fruit. The mid-palate offers flavors of Bing cherry, and ripe raspberry, finishing with soft, well integrated tannins with a hint of pomegranate.

VINEYARDS

Waldo Hills Vineyard (30%), Sunshine Mountain Vineyard (30%), Battle Creek Vineyard (25%), Yamhill Valley Vineyards (10%), Yambela Vineyard (5%)

We can conclusively deem 2018 one of the best Oregon vintages to date. We had an unusually mild winter, followed by warm days of early summer, which stretched into warmer days of mid-summer. This resulted in record-setting periods of consecutive rain-free days without the excessive heat spells that we have experienced in this valley in recent vintages. Truck after truck showed up with clean, large, black, sticky clusters of absolutely beautiful fruit. Every vintage in this region brings us a different collection of surprises; some which end up being incredibly beneficial to our wine production and some which serve to keep our growers and winemaker awake at night. In retrospect, it's apparent that most of the surprises turned out to be very favorable gifts for us.

WINEMAKING

Varietal: 100% Pinot Noir

Oak: 10% new oak, 95% French, 5% American PH: 3.62 TA: 5.91 g/L

Ageing Regime: 8 months

Alcohol: 13.1%

90 POINTS—*JamesSuckling.com*

DISTINCTIVELY OREGON.

