



## 2020 Glass

Willamette Valley White Pinot Noir

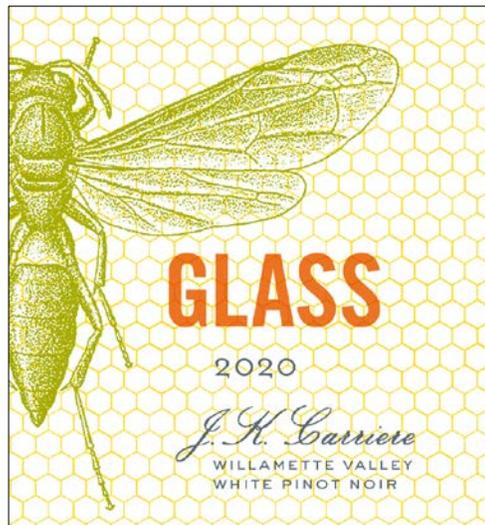
Thesis: Hello citrus sunshine

The Cliff Notes: The color is the pink hue of a newly minted copper penny. The nose presents as lime, strawberries and tonic. On the palate it's ripe lemon and sweet tangerine with a touch of grapefruit floated on good acid. Huge fruit plus racy acidity balances a moment of sweet on a forever of sour with a satisfying quench of bitterness to finish.

Fermentation: 100% Pinot noir, whole cluster pressed and barrel fermented to dry using a long, slow, low-temperature, wild-yeast regimen. Those native yeasts metabolized the sugar under the pressure of clean carbon dioxide, thus delivering massive high-tone fruit esters that make it seem all sweet fruit. That belies the fuel of this rocket, which is dry, yet salivating, acidity.

Elevage: 100% barrel aged in older French oak barrels. Aged using lees addition and incorporating Champagne methodologies from 100 years ago to strip color and broaden an earthy mid-palate, similar to a rosé Champagne from that era, without the bubbles. Racked once and filtered prior to bottling February 2021.

Vineyards: This is actually a 100% single vineyard designate from our own **St. Dolores Estate** near the top of the Chehalem Mountains AVA.



Alcohol: 12.5%  
pH: 3.12  
Cases Produced: 697  
Release: March 2021

— Jim Prosser  
Owner/winemaker