

2021 St. Dolores Estate

Chehalem Mountains AVA Willamette Valley Pinot Noir

Thesis: A long churning red

A Story: Dolores is the absolutely vivacious

88-year-old Canadian farm girl who grew us up in Bend, Oregon.

The Cliff Notes: The wine throws dark red garnet.

Dark cherry and sanguine are primary with Play-doh sniffing out a cameo. On the palate it's an electric red attack of cherry-cranberry, followed by cardamom, white pepper, and tarragon. The acid-tannin structure is vibrant, but ever so refined, and leads to the perception of roiling around your mouth for quite some lengthy time

before tail-out.

The Building of: We are proud of these eight best barrels, wild-yeast fermented in wood and stainless

steel then 100% barrel aged for 15 months (one new, two once-filled, five neutral

barrels). Bottled unfiltered in December 2022.

Ageability: We absolutely recommend that you consider decanting to get it some air within its

first three years. This wine should easily climb in complexity beyond ten years.

Vineyards: Our dry-farmed, certified organic, St. Dolores Estate (13 years) continues to bring that

anomaly of both structured while at the same time juicy, from the vines to the wines. It's a pretty place, and we are thoughtfully farming the idea of substantial from it.

— Jim Prosser, owner/winemaker

PINOT NOIR
WILLAMETTE VALLEY, OREGON

ST. DOLORES ESTATE

Alcohol: 13.0% pH: 3.46 Cases produced 192

Released Spring 2023