



# TWOMEY

## 2019 DUNDEE HILLS PINOT NOIR

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### TASTING NOTES

#### APPEARANCE

Ruby

#### AROMAS

Fresh cedar, allspice, dark chocolate and violet

#### PALATE

Umami, savory wild mushroom with notes of Rainier cherry and spruce tips

#### MOUTHFEEL & FINISH

Focused entry with juicy acidity, dense chewy tannins and a pop of vanilla bean on the finish

### NOTES FROM THE VINEYARD

The 2019 vintage started with an early, relatively mild winter, and cooler temperatures gave way to a warm and wet spring. The growing season opened with a bang as fully hydrated soils and warmer temperatures allowed the vines to grow at a quick pace while elevated rainfall in June and early July helped further support canopy growth. Heat accumulation was steady and consistent throughout the summer with no major heat events, creating the ideal conditions for great Pinot Noir in the Willamette Valley. As is often typical in a classic Oregon growing season, fall brought an elevated threat of showers. After some significant rain events, we found the perfect late-September window to harvest all our Pinot Noir, picking and processing the entire crop in just three days. This cooler end to the season highlighted the vibrant, energetic side of Pinot Noir and accentuated the beautiful fresh berry and savory character we love from the Dundee Hills.

### HARVEST DATES

September 27–29, 2019

### ALCOHOL

13.2%

### AVERAGE BRIX

22.5°

### BARREL AGING

14 months in barrel  
9 months on primary lees

### BARRELS

100% French oak, 37% new

### RELEASE DATE

September 2021