

TWOMEY

2018 PRINCE HILL VINEYARD PINOT NOIR

DUNDEE HILLS

TASTING NOTES

APPEARANCE

Ruby

AROMAS

Wild strawberry, orange zest and evergreen bark

PALATE

Round, supple entry with notes of baking spices, bramble and cigar box

FINISH

Savory dark chocolate and lingering violet

MOUTHFEEL

Satiny tannins provide complex and refined structure

NOTES FROM THE VINEYARD

The 2018 vintage was drier than recent seasons but started with moderate weather around bud break, allowing for steady vine growth and even flowering. Spring rains all but stopped in early May, prompting vines to dig deep and explore the Jory soils for moisture. Long, warm days and cool nights prolonged ripening and promoted beautiful complex flavor development. As harvest approached, the vines were granted a light drink thanks to a touch of rain. Ridge-top breezes also allowed for a wide harvest window during which intentional and patient picking decisions were key. We harvested for more than two weeks, allowing us to pick each block of Prince Hill when it was perfectly ripe. The resulting wine is textbook Oregon, and it reflects the comfortable nature of the vintage-structured and fresh-fruited, though not lacking in sophistication and poise.

VINEYARDS

Prince Hill Vineyard

HARVEST DATES

September 10-28, 2018

ALCOHOL

13.5%

AVERAGE BRIX

23.7°

BARREL AGING

17 months in barrel, 17 months on primary lees

BARRELS

100% French oak, 35% New

WHOLE CLUSTER

40%

RELEASE DATE

September 2020