



2019

Iris

VINEYARDS

HOUSE CALL
AN OREGON RED BLEND



2019 HOUSE CALL

Rogue Valley

At Iris Vineyards we look to showcase the potential of our red blend when planted in the proper place and in the hands of dedicated growers and our cellar staff.

TECHNICAL DATA

VARIETIES 50% Cabernet franc, 32% Malbec,
18% Merlot

AVA Rogue Valley

TA 6.3g/L

RESIDUAL SUGAR 0.5g/L

ALCOHOL 13.9%

ELEVAGE 100% French oak, 23% new

CLONES ENTAV 332, FPS 04 and ENTAV 181

VINEYARDS Sams Valley and Folin Vineyards

SOIL TYPES Newberg, Camas and Evans

HARVESTED October 2019

BOTTLED March 2021

CELLARING 2-10 years

RELEASED May 2021

CASES 510

WINEMAKER Aaron Lieberman

PROPRIETOR Pamela Frye

SRP: \$19.99

WINEMAKER NOTES

My inspiration for this blend started with a conversation I had with our Director of Sales about the red blend market. I have enjoyed working with the Bordelaise varietals since my time at Owen Roe and our sales director thought a blend like this would be a fun, unique (from Oregon) wine to sell. Each vineyard parcel was harvested at peak maturity. For me peak maturity means that a wine like this will have ripe fruit flavors with little to no vegetal aroma while also having alcohol/tannin/acid balance. The fruit was brought to the winery and destemmed into 1.25 ton fermenters. Once fermentation in each lot was complete, we pressed to tank for a one or two day settling period before racking to barrels. The wine lots were kept separate in barrel until July of 2020 when they were blended together and returned to barrel for further aging.

VINTAGE DESCRIPTION

The 2019 vintage had warmer than average growing conditions following a warmer than average 2018 and slightly cooler than average 2017. Budbreak occurred in April which is typical for the Rogue Valley. Bloom occurred with favorable weather in the last part of June. From there on the season was fairly average in terms of precipitation and temperature until September. The fall ripening period reminded us of conditions which were more commonly faced by growers and winemakers in the 1980s and 90s with a relatively early start to the rainy season. In light of this challenge, we made some necessary adjustments to our picking decisions and fermentation techniques to make the best of the grapes we were given.