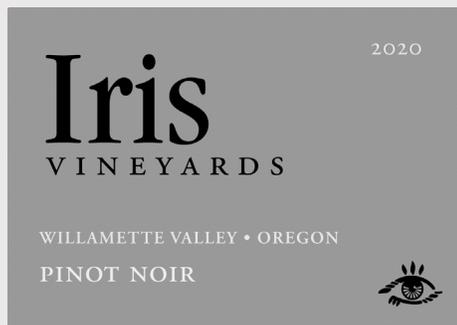


Iris
VINEYARDS



2020 WILLAMETTE VALLEY PINOT NOIR

Willamette Valley

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

TECHNICAL DATA

VARIETY Pinot Noir

AVA Willamette Valley

TA 5.4 g/L

RESIDUAL SUGAR 0.3g/L

ALCOHOL 13.0%

pH 3.70

ELEVAGE 100% French oak (7.1% new)

CLONES Wadenswil, Pommard, Dijon 115,
114, 113, 777 and 667

VINEYARDS Chalice Estate, Robinson,
Hidden Rock, Barkin Dog and Ten Peaks

SOIL TYPES Bellpine, Jory, Laurelwood and
Wilakenzie

HARVESTED October 2020

BOTTLED January 2022

CELLARING 2-7 years

RELEASED May 2022

CASES 4051

WINEMAKER Aaron Lieberman

PROPRIETOR Pamela Frye

SRP: \$23.99

WINEMAKER NOTES

Each vineyard parcel was selected to compliment the overall blend of this wine. We harvested each vineyard separately, at peak maturity. A blend of Pinot Noir from Chalice Estate Vineyard, Hidden Rock Vineyard (24%), Barkin Dog Vineyard (23%), Robinson Vineyard (20%) and Ten Peaks Vineyard (12%) this wine showcases the quality and diversity of Willamette Valley Pinot Noir as it includes grapes from Chehalem Mountain, Eola Hills, McMinnville and Yamhill-Carlton AVAs. This is a versatile wine, which will pair well with a variety of foods. The fruit was gently destemmed, into stainless steel tanks and to 1.25 ton open top fermenters, to ferment as individual vineyard parcels. Once fermentation was complete, the tanks and fermenters were pressed separately and then barrel aged. After aging through July, the lots were blended together to build this complex, enticing wine.

VINTAGE DESCRIPTION

The 2020 vintage had slightly warmer than average growing conditions following a warmer than average 2019 and 2018. Budbreak occurred late in April which is typical for our vineyard. Bloom occurred with somewhat unfavorable weather in the last week of June which led to a much lower than average fruit set and small berry size. From there on the season was near average in terms of precipitation and temperature through August. The fall ripening period was marked by extreme wildfires among otherwise excellent weather conditions. 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.