



2020

Iris

VINEYARDS

HOUSE CALL
AN OREGON RED BLEND



2020 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 36.6% Merlot, 36.2% Cabernet franc, 14.1% Malbec, 13.1% Cabernet sauvignon

AVA Rogue Valley

TA 5.8g/L

RESIDUAL SUGAR 0.9g/L

ALCOHOL 13.9%

ELEVAGE 90% French oak, 11% new, 10% American oak

CLONES ENTAV 332, FPS 01, FPS 08 and ENTAV 181

VINEYARDS Firethorn, Pheasant Hill and Folin Vineyards

SOIL TYPES Shano, Newberg, Camas and Evans

HARVESTED October 2020

BOTTLED September 2021

CELLARING 2-10 years

RELEASED May 2022

CASES 1694

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 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 2021 when they were blended together and returned to barrel for further aging.

VINTAGE DESCRIPTION

Warmer than the Willamette Valley, Southern Oregon had a wet start in the spring followed by some heat spikes near bloom. Neither of those conditions continued through the rest of the growing season. There was very little frost pressure during bud break or harvest. The warm days and cool nights of summer led into a great September. The vines did very well and the grapes had a good balance of sugar, acid, and flavor. The berries came through harvest with good chemistry and high color concentration in the red wines.