



# Bieze Pinot Noir

## 2021

### Vintage Highlights

Early in the 2021 growing season Oregon was hit with a substantial heat wave. Fortunately due to the high elevation and deep volcanic soils at the Bieze property, the vines weathered the heat well. The remainder of the growing season was warm, but quality. As we moved into the fall, well timed rain but a relatively dry fall made for an excellent harvest. We source fruit from Block 6 in the Bieze Vineyard, this is a Pommard block that is on the east side of the vineyard just across the fence line from Seven Springs. The block is typically one of our last blocks to ripen and 2021 was no exception. We harvested our Bieze block on October 7th.

### Winemaking

Our Bieze Vineyard Pinot Noir is harvested early in the morning, hand sorted, and crushed into a small 5 ton open top fermentation vessel. After cold soaking for several days the wine is allowed to gently come to fermentation temperature and punched down by hand for several weeks. After pressing the wine was aged in 35% new French oak for 11 months prior to bottling.

### Tasting notes

Our Bieze Pinot Noir's higher elevation volcanic vineyard site is reflected in the wine. Bright red fruit notes of cherry, pomegranate, and strawberry is accented by aromas of vanilla and baking spice from the oak. The wine has a bright acid profile that creates mouthwatering appeal and fine grained but clearly present tannin elongate the finish.



### Appellation

Bieze Vineyard  
in Eola-Amity Hills AVA

### Composition

100% Pinot Noir

### Clones

Pommard

### Production

244 Cases

### Alcohol

13.8%

### pH. Level

3.51

