

APPELATION Yamhill-Carlton AVA

COMPILATION 100% Pinot noir

SELECTIONS Dijon 777, Wadensil, Pommard

SULLIVAN 2018 PINOT NOIR

HARVEST September 19, 2018

AGING 10 months, 22% new French oak

BOTTLED August 28, 2019

ALCOHOL | pH | TA 13.4 | 3.38 | 6.6 g/L

PRODUCTION 346 cases | 18 Magnums

The early months of the 2018 growing season were mild and drier than normal, followed by a cool and wet March. Bud break began in mid-April with warm

We observed bloom in mid-June with véraison mid-August and the summer

September cooled down nicely which allowed the sugars and acids to hold steady

Our early fall weather was ideal with rain waiting until October providing a prolonged harvest window. We harvested select blocks of Dijon 777, Wadenswil, and Pommard September 19, 2018 under blue skies.

This wine was barrel fermented in French oak sourced from the Billon, Sirugue, and Cadus cooperages with emphasis on the Troncais and Allier forests. Total elevage was ten months with 22% new French oak.

WINEMAKER

With over 40 years of viticulture and winemaking knowledge, Robert Brittan's extensive experience ensures Fairsing Vineyard wines reflect the abundant beauty and complexity of the estate.

VINEYARD

Fairsing Vineyard is managed sustainably in Oregon's Yamhill- Carlton American Viticulture Area (AVA) with 38 acres of Pinot noir and five acres of Chardonnay in production.

The vineyard is nestled within a one hundred-acre Certified Family Forest and distinguished by its biodiversity, varied topography, and panoramic views of the Northern Willamette Valley.





