



FAIRSING VINEYARD 2019 SULLIVAN PINOT NOIR

VINTAGE

The 2019 growing season was the coolest since 2011 and, after multiple warm years, was very welcome. The season began with a mild January followed by freezing temperatures in February.

Bud break was observed the last week of April and bloom was pushed by a two-day heat spike in mid June.

We experienced periodic rain all summer, with over two inches of rain in early September. Following the September rain, temperatures cooled allowing sugar and acid levels to stabilize and flavors to fully develop before harvest. Harvest of select blocks of our Pinot noir began under blue skies September 21.

This combination of Dijon 777, Wadenswil, and Pommard fermented in French oak barrels sourced from a variety of coopers with an emphasis on the Allier, Tronçais, Nevers, and Vosges forests.

Total elevage was ten months with 24% new French oak to a final alcohol of 13.0%.

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.

APPELLATION

Yamhill-Carlton AVA

COMPILATION

100% Pinot noir

SELECTIONS

Dijon 777, Wadensil, Pommard

HARVEST

September 21, 2019

AGING

10 months, 24% new French oak

BOTTLED

August 26, 2020

ALCOHOL | pH | TA

13.0 | 3.30 | 6.5 g/L

PRODUCTION

253 cases | 6 Magnums



93 Points - Wine Enthusiast