

was very welcome. The season began with a mild January followed by freezing

Bud break was observed the last week of April and bloom was pushed by a two-day

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 Pinot noir blocks on the west side of the vineyard began under blue skies September 24.

This combination of Dijon 115 and Pommard selections was barrel fermented in French oak sourced from the Allier, Troncais, Nevers, and Vosgres forests.

Total elevage was ten months incorporating 30% new French oak barrels from coopers Mercurey, François Freres, Taransaud, and Billion to a final alcohol of 13.3%

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 Vallev.







APPFLATION Yamhill-Carlton AVA

DARDIS

2019 PINOT NOIR

COMPILATION 100% Pinot noir

SELECTIONS Dijon 115 and Pommard

HARVEST September 24, 2019

10 months, 30% new French oak

BOTTLED August 26, 2020

ALCOHOL | pH | TA 13.3 | 3.51 | 6.0

PRODUCTION 299 cases | 6 Magnums