

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 our select Pommard and Dijon blocks September 28, 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 16 months with 25% 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 is distinguished by its biodiversity, varied topography, and panoramic views of the Northern Willamette Valley.









APPELATION Yamhill-Carlton AVA

ESTATE GROWN Pinot noir

SELECTIONS Pommard, Dijon 114, 777, 667, and 115

HARVEST September 28, 2018

AGING 16 months, 25% new French oak

BOTTLED December 9, 2019

ALCOHOL | pH | TA 14.0 | 3.49 | 6.5 g/L

PRODUCTION 105 cases | 12 Magnums