



FAIRSING VINEYARD 2021 SULLIVAN PINOT NOIR

VINTAGE

The 2021 growing season was 8% warmer than normal, however temperatures in the critical months of fruit development and ripening were normal to slightly below average.

Although the Willamette Valley experienced record-breaking heat in late June, we received rain just prior to the heat event which hydrated the vines and prevented damage.

Budbreak occurred in the third week of April and bloom began on June 4. Veraison was observed on August 12 with harvest for our Sullivan Pinot noir September 7.

After 100 days of drought, a welcome and rejuvenating rain arrived September 18, one day after harvest of the full vineyard was complete.

Total elevation for this combination of Dijon 777, Wadenswil, and Pommard was ten months in 24% new French oak to an alcohol of 13.0%.

APPELLATION

Yamhill-Carlton AVA

COMPOSITION

100% Pinot noir

SELECTIONS

Dijon 777, Wadenswil, and Pommard

HARVEST

September 7, 2021

AGING

10 months, 24% new French oak

BOTTLED

August 25, 2022

ALCOHOL | pH | TA

13.0 | 3.42 | 6.5 g/L

PRODUCTION

257 cases | 6 Magnums

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.

