



FAIRSING VINEYARD 2019 FÁINNE 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 Pinot noir blocks on the west side of the vineyard began under blue skies September 26.

This combination of Dijon 114, 777, and 115 selections was barrel fermented in French oak sourced from the Allier and Vosges forests.

Total elevage was 14 months incorporating 40% new French oak barrels from coopers Sirugue, Taransaud, and Mercurey (Haute Futaie) to a final alcohol of 14%.

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 114, 777, and 115

HARVEST

September 26, 2019

AGING

14 months, 40% new French oak

BOTTLED

November 20, 2020

ALCOHOL | pH | TA

14.0 | 3.58 | 6.5

PRODUCTION

110 cases | 6 Magnums

