



*Careful selections
from superior
vineyard blocks comprise
this small cuvée* -
'The Essence
of Oregon'*

Previous Vintage:

89 PTS.

Wine Enthusiast 4/21

*ABOUT 3% OF
A TO Z WINEWORKS'
PINOT NOIR PRODUCTION



2021 A TO Z

'THE ESSENCE OF OREGON' PINOT NOIR

TASTING NOTES: The 2021 A to Z 'The Essence of Oregon' is a captivating blend of freshness and ripeness in a beautiful expression of a classic Oregon vintage. On the nose is a fragrant orchestra of sandalwood, cinnamon, and a potpourri of spices. Beneath this lays a rich medley of dried and fresh fruits, including orange peel, cherries, pomegranate, raisins, raspberries, and plums. Unfolding further, it reveals delightful undertones of dried flowers, anise, vanilla, and nutmeg. Savory notes of milk chocolate, marshmallow, marionberry jam, sweet tobacco, cocoa nibs, and fresh pomegranate juice perfect this symphony. The French oak profile adds a degree of sophistication, creating a balanced and complex wine that's an undeniable crowd-pleaser. The palate enjoys a blend of gentle tannins and crisp acidity, providing a soft and luxuriant finish.

WINEMAKING NOTES: The 2021 A to Z 'The Essence of Oregon' Pinot Noir is a blend of fruit from xx vineyards across Oregon and approximately xx different fermentations. Following the completion of primary and secondary fermentation, we work very hard to blend & craft a single cuvee, highlighting what Oregon does best. The individual parcels of fruit are harvested separately, pressed gently, fermented in numerous vessels using a variety of yeasts to enhance complexity, and aged on light lees until bottling. Malolactic fermentation is intentionally blocked to retain freshness.

VINTAGE NOTES: After a relatively warm and dry winter, Oregon's growing season started late due to a cool, wet spring. Frost in mid-April caused pause for many growers, who nursed vines back to health and left more shoots on the canes to compensate for variable inflorescence counts. This had vines trending 2-3 weeks behind the usual growing season, but patience paid off, as beautiful weather during flowering resulted in good fruit-set. Anticipated yields varied widely across sites, blocks and varieties. Mildew pressure was high due to both increased soil moisture and shoot density. A glorious summer began with almost no rain, warm days, and lack of heat stress. Clusters and individual berries were larger than usual, and veraison began in mid to late August. Winemakers were able to make up some time from the late start, and the warmest October on record helped to accelerate ripening and allow time to harvest fruit before the end of the month. Yields were variable, but overall tonnage was high. Chemistries exhibited great natural acidity, moderate alcohols and restrained tannins for fresh, vibrant flavors.

Commerce with Conscience

