

# SALT

## WINE COMPANY

2020

PINOT  
NOIR

OREGON

**Vintage:** 2020 was a wild ride of a year. The growing season started out warm, but temperatures cooled as Spring rolled in. From that point on daytime temperatures were moderately warm followed by cool evenings. These mild temperatures allowed the vines the opportunity to focus on developing more complexity and flavors in the fruit. So while the overall quantity from the 2020 harvest was down in comparison to years past, the quality remained exceptionally high.

**Vinification:** This Oregon Pinot Noir was very carefully sorted to ensure only the highest quality of fruit was used. The grapes underwent a two-day soak prior to fermentation for a total of 20 days of skin contact. 100% malolactic fermentation occurred over a five-month period. The wine was aged in a combination of stainless steel and French oak (15% NFO) for nine months.

Harvest: 9.13 - 10.4.20

Alc %: 13.4%

TA: 5.6 g/L

pH: 3.79

**Winemaker Notes:** Aromas of sweet fruits - plum, raspberry, and black cherry. Layers of spice and sweet tobacco/earth. A juicy burst on the palate of red berries and black currants framed with a beautiful tannin structure. A lively and complex mid-palate with mineral and spice notes that linger on the finish.