

# SALT

## WINE COMPANY

2021

PINOT  
NOIR

OREGON

**Vintage:** 2021 was a cool and “classic” Willamette Valley vintage. Moderately cool temperatures were the common theme throughout the growing season; extending the start of harvest into late September. Pinot Noir is a varietal that is most expressive when allowed to hang on the vine until the pinnacle of the growing season, and the 2021 vintage allowed the grapes to do just that. Bright and sunny days with cool dry nights were observed the latter half of September and into October giving the grapes the final push to perfect ripeness. This classically Oregon vintage produced wines with delicate nuanced aromas and balanced acidity.

**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 19 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 (18% NFO) for eight months.

Harvest: 9.22.21

Alc %: 13.6%

TA: 5.3 g/L

pH: 3.65

**Winemaker Notes:** Aromas of black cherry, sweet earth, rose petal, sage, and leather. The palate has notes of black currants, loads of spice, bramble, marionberry. Silky and sweet tannins on the finish.