

# angela vineyards



## 2019 pinot noir

Yamhill Carlton, Willamette Valley, Oregon

Sourced from two vineyards situated in the rain-shadow of the northern Willamette Valley, both farmed organically and without herbicides. After being hand-sorted and only partially de-stemmed, the grapes are handled lightly; there is no crushing, rather a series of pump overs to help coax the desired result. Following native fermentations, the wine is aged on its lees for 12 months in French oak barrels, mostly used; all of it intended to let the place speak for itself.

### 2019 Vintage

While the spring first suggested that we may be in for another warm and dry vintage, the showers in June at the time of bloom were a first indicator that this would be quite different. Following a poor fruit set and naturally lower yields, July and August turned hot, accelerating véraison and maturity development quickly, finally tempered by rains in early September. Those showers were what we needed, slowing-down sugar accumulation, preserving freshness, preventing looming dehydration, and giving the grapes an extra ten days on the vines.

The resulting wines are delicate, fresh, and pure, with excellent aging potential. 2019 is a modern classic and a favorite among Willamette Valley winemakers.

SRP | \$38

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## Technical

VINEYARDS | Knudsen Vineyard & Abbott Claim Vineyard

AGING | 12 months on lees in French oak

PRODUCTION | 2,800 cases   ALCOHOL | 13.1%   TA | 5.0 g/L   pH | 3.66

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