

WINE

100% PINOT NOIR

AGED 16 MONTHS IN 15% FRENCH OAK

pH 3.88 | TA .51 g/100ml

VINEYARD

CLONES- POMMARD, GAMAY BEUJOLAIS,
WADENSWIL

DRY FARMED | SELF ROOTED

LAURELWOOD SOIL

Certified



Corporation

2018 Wirtz Vineyard Pinot Noir

Vintage Overview

This 2018 Pinot Noir was procured from our newly purchased Wirtz Vineyard. Planted in 1974, the vineyard is self-rooted, and not more than 2 miles away from David Hill. The Pinot Noir presents with vibrant aromas of cherry cola and amaro are which mingle with earthier notes of tree bark and anise. The palate is laden with flavors of deep red fruit and mushroom, complimenting a fine cinnamon-like tannic texture. The result of these layered umami and earthen flavors create a contemplative and persisting wine.

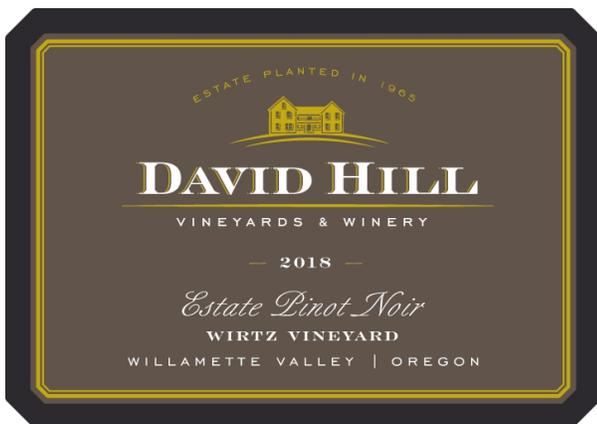
In the Vineyard

The 2018 vintage was exceptional in the Willamette Valley. Spring and Summer were unusually warm, but bereft of major heat spikes. However, the harvest was much cooler than the harvests of recent vintages. The diurnal temperature was over 30 degrees, which helped to retain acids and extend hang time.

In the Winery

Meticulously fermented in small lots, this Pinot Noir was separated by clone and block to enhance each unique characteristic found throughout the vineyard. After 16 months in barrel, the wine was blended to best represent the unique qualities of the Wirtz Vineyard

davidhillwinery.com



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NUTRIENT, NATIVE YEAST

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