

WINE

100% PINOT NOIR | UNFILTERED
AGED 18 MONTHS 10% NEW FRENCH OAK
pH 3.64 | TA .57g/100ml

VINEYARD

CLONE: COURY | PLANTED 1965
DRY FARMED | LAURELWOOD SOIL
SELF-ROOTED



2019 BlackJack Pinot Noir

Vintage Overview

Forested surroundings, blueberry blossoms, Morel mushroom, and smoked paprika are all encompassing on the nose of this Pinot Noir. Palatal flavors consistent with aromas are complimented by jamón and u-pick blackberries. Mouthwatering acid and beautiful texture enhance the ethereal finish.

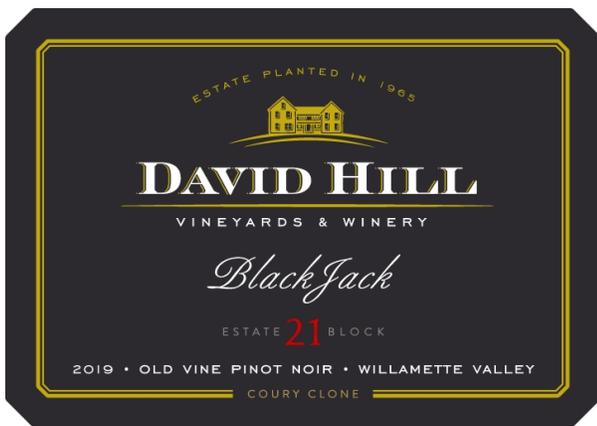
In the Vineyard

In 2020 Oregon experienced brutal wildfires. With 50 square miles separating the Tualatin Hills from the most concentrated smoke, the fruit at David Hill was lucky enough to escape untouched by smoke damage. A damp and later than average bloom resulted in smaller clusters and berries, creating bold colors and beautiful concentration of fruit. A temperate summer allowed fruit to hang without becoming overly ripe, while dry weather systems during harvest allowed the vineyard team to pick with leisure. The circumstances in 2020 produced ripeness and expression among our wines that makes for a seriously age-worthy vintage.

In the Winery

As a vineyard designation this Pinot Noir was aged for 18 months in 10 percent new French oak. With about 5% whole cluster fermentation, this wine was made solely of the Coury clone from block 21 on our estate.

davidhillwinery.com



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