

WINE

100% PINOT NOIR | BRUX AT HARVEST 22.8
AGED 10 MONTHS IN NEUTRAL FRENCH OAK
pH - 3.52 | TA - .61g/100ml

VINEYARD

CRAFTED FROM 7 ESTATE CLONES
DRY FARMED
LAURELWOOD SOIL



2020 Estate Pinot Noir

Vintage Overview

Aromas of pomegranate, raspberry, and strawberry intertwine with lighter notes of framboise and fresh potting soil on the nose of this 2020 Pinot Noir. Refined tannins and fresh red fruit flavors provide palatal structure, seamlessly integrating with barrel toast, and tapering off to a light finish.

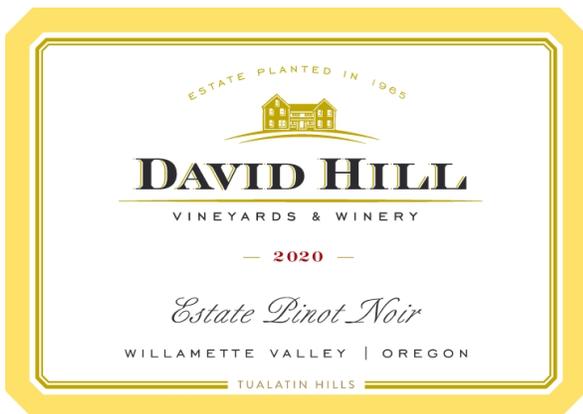
In the Vineyard

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

Fermented in small lots, this Pinot Noir was separated by clone and block to enhance each unique characteristic found throughout the vineyard. After 10 months in barrel, this wine was blended to best represent the vineyard as a whole.

davidhillwinery.com



WINE

100% PINOT NOIR | BRUX AT HARVEST 22.8
AGED 10 MONTHS IN NEUTRAL FRENCH OAK
pH - 3.52 | TA - .61g/100ml

VINEYARD

CRAFTED FROM 7 ESTATE CLONES
DRY FARMED
LAURELWOOD SOIL



2020 Estate Pinot Noir

Vintage Overview

Aromas of pomegranate, raspberry, and strawberry intertwine with lighter notes of framboise and fresh potting soil on the nose of this 2020 Pinot Noir. Refined tannins and fresh red fruit flavors provide palatal structure, seamlessly integrating with barrel toast, and tapering off to a light 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

Fermented in small lots, this Pinot Noir was separated by clone and block to enhance each unique characteristic found throughout the vineyard. After 10 months in barrel, this wine was blended to best represent the vineyard as a whole.

davidhillwinery.com