



**WINE**

100% PINOT NOIR

AGED IN NEUTRAL FRENCH OAK

pH 3.44 | TA .58g/100mL | RS <.02g/100mL

**VINEYARD**

PLANTED 1974 | COUNTRY CLONE

DRY FARMED | LAURELWOOD SOIL

**INGREDIENTS**

LIVE CERTIFIED GRAPES, SULFUR,  
ORGANIC YEAST NUTRIENT, NATIVE YEAST



**2020 Zero**

**Vintage Overview**

Reminiscent of Sunday morning breakfast, this Pinot Noir showcases aromas of strawberry preserves, buttered raspberry crepes, and bacon. Palatal flavors of fresh fruit salad are vibrant, and fruit weight carries the wine through to finish. Due to the absence of sulfur, color is brilliant and shows its truest expression.

**In the Vineyard**

In 2020 Oregon experienced brutal wildfires. With 50 square miles separating the Tualatin Hills from the most concentrated smoke, David Hill fared incredibly well, and our fruit escaped untouched by smoke damage. A damp and later than average bloom resulted in smaller clusters and berries, creating a perfect set for what the vines should bare during bloom. 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**

A wine in its most raw form. Made without the use of sulfur, this wine is lively and fresh. Containing no added sulfites, this wine may contain naturally occurring sulfites.

[davidhillwinery.com](http://davidhillwinery.com)



**WINE**

100% PINOT NOIR

AGED IN NEUTRAL FRENCH OAK

pH 3.44 | TA .58g/100mL | RS <.02g/100mL

**VINEYARD**

PLANTED 1974 | COUNTRY CLONE

DRY FARMED | LAURELWOOD SOIL

**INGREDIENTS**

LIVE CERTIFIED GRAPES, SULFUR,  
ORGANIC YEAST NUTRIENT, NATIVE YEAST



**2020 Zero**

**Vintage Overview**

Reminiscent of Sunday morning breakfast, this Pinot Noir showcases aromas of strawberry preserves, buttered raspberry crepes, and bacon. Palatal flavors of fresh fruit salad are vibrant, and fruit weight carries the wine through to finish. Due to the absence of sulfur, color is brilliant and shows its truest expression.

**In the Vineyard**

In 2020 Oregon experienced brutal wildfires. With 50 square miles separating the Tualatin Hills from the most concentrated smoke, David Hill fared incredibly well, and our fruit escaped untouched by smoke damage. A damp and later than average bloom resulted in smaller clusters and berries, creating a perfect set for what the vines should bare during bloom. 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**

A wine in its most raw form. Made without the use of sulfur, this wine is lively and fresh. Containing no added sulfites, this wine may contain naturally occurring sulfites.

[davidhillwinery.com](http://davidhillwinery.com)