



WINE

UNFILTERED | AGED IN NEUTRAL FRENCH

OAK BARRIQUE FOR 15 MONTHS

pH - 3.61 | TA - .59g/100ml

VINEYARD

OLD VINE | DRY FARMED | LAURELWOOD

SOIL

INGREDIENTS

LIVE CERTIFIED GRAPES, SULFUR, ORGANIC

YEAST NUTRIENT, NATIVE YEAST.



2021 Whole Cluster

Vintage Overview

Bright mushroom, wild violet, and spicy pine combine on the nose of our 2021 Whole Cluster Pinot Noir, to produce a feeling of a brisk hike through a Pacific Northwest forest. On the palate, mouthwatering pomegranate with a hint of nori are balanced with soft tannins and a lingering warmth on the finish.

In the Vineyard

In 2021 the blooming season started rainy for most of the Willamette Valley and Tualatin Hills. Fortunately, David Hill's vines bloomed later, resulting in abundant yields at harvest time. The overall temperatures for the season were warm, but even with the heat spikes in the summer it did not affect the vines or spike the sugar content. In fact, the dry heat of the growing season allowed for intentional hanging times for many of our varietals. The conditions of this vintage has created wines with complex flavors and aromas, making 2021 one of our favorite vintages in the last few years.

In The Winery

In 2021 our vineyard produced the right lignification of shoots to craft a special and intentional whole cluster offering. Full maceration, and fermented to dryness on stems and skins, our Whole Cluster was aged for 15 months in neutral French oak.

davidhillwinery.com



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