



2021 Pinot Noir

Plowbuster is a classic Oregon pinot noir, emphasizing volcanic terroir and sustainable farming. Reasonably priced for a great match with your Wednesday night chops on the grill, or a glass at the local bistro. The fruit sources vary with the vintage, but the style is always approachable, soft, aromatic and above all . . . Pinot Noir.

Weather: Budbreak was rapid during a warm mid-April followed by bloom the first week of June. The 2021 Plowbuster Pinot Noir benefited from a warm, sunny summer, with some welcome light rain leading to a September 10th start to harvest. Clear skies soon returned, with harvest finishing on September 19th.

Vinification: The grapes were destemmed to small fermenters and punched down by hand. Most fermenters were pressed at dryness. No racking was necessary, with the wine aging sur lie and aged in French oak for 10 months.

Tasting Notes: A dark substantial version of Willamette Valley pinot noir, with juicy finishing acidity, balanced tannins and a hint of oak. Earth and spice on the nose and dark berry character rounds out the palate. The multiple clones grown in the volcanic soils of small Chehalem Mountains and Eola Hills vineyards bring pleasing complexity.

Alcohol: 13.5% *pH:* 3.56 *Acidity:* 5.8 g/L
Bottled: July 20, 2022 *Cases Produced:* 2,500