

## **2019 Ariane Pinot Noir – Sun Break Wines**

*Cortell-Rose Vineyard, Eola-Amity Hills AVA, Willamette Valley, Oregon*

Premium quality single-vineyard Pinot Noir consistently excellent from vintage to vintage. Wonderfully complex wine with great flavor intensity and natural acidity. The most elegant of our four Pinot Noirs. The grapes are dry farmed, and no herbicides or synthetic fertilizers or pesticides are used. No sulfites added.

**Accolades: 91 pts. Wine Enthusiast**

**{93 pts, Prince of Pinot; 92 pts, Wine Enthusiast for the 2018 vintage; sold out in 10 months}**

### *Technical Data*

Vineyard: Cortell-Rose Vineyard, Eola-Amity Hills AVA, Willamette Valley. Co-owned and managed by Jessica Cortell who farms top-tier organic vineyards such as Seven Springs, Medici, Antica Terra (among others). Jessica chose this exceptional east-facing vineyard as her own for its superb potential and location on volcanic Jory soils at 525-680' elevation and the hallmark cool temperatures of the Eola-Amity Hills due in large part to the winds from the Van Duzer corridor. Vines are planted 5 ft on center, 7 ft row spacing (1,245 plants per acre), using a double cordon VSP, at a north/south orientation.

We purchased 13 tons of grapes from the vineyard in 2020 to capture the vineyard's clonal variety (five of the clones/blocks) and the two Jory soil types that are present.

Vintage: The 2019 vintage benefited from warm dry weather conditions until mid-September at which point cooler and wetter conditions persisted until harvest in early October. This produced grapes with a classic cool climate profile: low sugar/ABV with good phenolic ripening and acidity (see TA and pH lab analyses, below). The resulting wines are bright and elegant, with a pleasing balance of great fruit, color intensity and high acidity.

Tasting notes/Organoleptic profile: A 100% whole cluster fermentation, this wine showcases bright red fruit along with appealing savory notes and more tannic structure than a 100% destemmed Pinot Noir.

A reductive nose (sulfides) opens to....

Notes of candied apple, cherry and red currants, followed by secondary savory notes of earthy meadow, rich cedar-like notes and spice. The overall impression is one of elegance, dynamic verve and mystery.

Whole cluster fermentation is classic Burgundian technique that explores another dimension of our terroir, one that produces a wine approachable upon release, but also rewards patience and cellaring.

Grapes/Clones: 100% Pinot Noir grapes—Pommard and Dijon 777 clones

Fermentation: 100% whole cluster grapes in 1.5-ton open fermenters (4ft x 4ft x 4.5ft). To reduce the possibility of volatile acidity/ethyl acetate production we use a "pied de cuve" starter culture from the vineyard to initiate fermentation. If this culture fails, we will inoculate with cultured yeast. Gentle foot treading once a day is undertaken. In 2019 our whole cluster fermentations were completed in 19 days providing high levels of phenolics.

Élevage/Aging: Aged in older French oak barrels for 16 months. No sulfites added. Two bâtonnages and no racking until “assemblage”/blending to stainless steel tanks prior to bottling March 2, 2021.

Cross flow filtration: Because we do not use added sulfites, cross flow filtration is used prior to bottling to control for any potential spoilage organisms.

Closure: We use guaranteed TCA-free Trefino corks from Spain to protect against cork taint and also ensure against premature oxidation. These corks provide guaranteed, very low levels of oxygen ingress.

Release Date, Production: Bottled April 5, 2021; 145 cases produced, 125 remain.

Company Practices: We are a *One Percent for the Planet* member, donating one percent of all sales to environmental projects including projects that provide 66 tons of carbon offsets. Sun Break Wine and Cider is a small winery consisting of David Patte, owner, wine maker and office/operations manager and clerk, with assistance from his wife Elizabeth and a small amount of seasonal labor at harvest.

Lab Analysis:

Titrateable Acidity: 5.5 g/L pH: 3.40 Volatile Acidity (Acetic Acid): 0.48 g/L

Free sulfur dioxide: 2 mg/L Molecular SO<sub>2</sub>: <0.10 mg/L

Ethanol: 13.9%

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