

2019 Colette Pinot Noir – Sun Break Wines

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

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

Accolades: 94 points, Wine Enthusiast, Paul Gregutt for the inaugural 2018 vintage of Colette Pinot Noir (sold out in 10 months). The 2019 vintage has not yet been rated.

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), on 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: Colette is the most fruit-driven of the three Pinot Noirs we produce with black raspberry, cherry and cassis aromatics and flavors; a soft and full mid-palate with secondary savory and cedar notes; and a pleasing finish.

A "reductive" (sulfides) nose opens up with time to...

"ripe, round, fulsome fruit flavors: huckleberries, red currants and pie cherries. Notes of rose petal. Velvety tannins provide a luscious and dynamic yet soft, mouthfeel. Vibrates with tingly, vibrant spices – green peppercorn and clove – that reverberate from first sip to long-lasting finish. I prefer this vintage over the 2018." Peter Szymczak, Oregon Wine Press wine critic, Nov. 2020.

"Dried cherry and red currant on the nose. Overripe raspberry with a hint of Saigon cinnamon on the palate. Cranberry finish. Insanely bright with shining acidity." Alex Neely, Libertine Wines

No volatile acidity/ethyl acetate notes. No Brettanomyces-caused volatile phenol compounds.

Grapes/Clones: 100% Pinot Noir grapes-- Pommard, Wädenswil, Dijon 114 and 667 clones

Fermentation: 100% destemmed 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 punch-downs once a day are undertaken. In 2019 our destemmed fermentations were completed in 16 to 19 days (depending on the clone/fermentation) providing high levels of phenolics.

Élevage/Aging: Aged in older French oak barrels for 10 months. No sulfites added. One bâtonnage and no racking until “assemblage”/blending to stainless steel tanks prior to bottling.

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 and Production: Bottled Sept. 17, 2020, 240 cases produced.

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: 5.6 g/L pH: 3.36 Volatile Acidity (Acetic Acid): 0.47 g/L

Free sulfur dioxide: 2 mg/L Molecular SO₂: <0.10 mg/L

Ethanol: 13.9%

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More Information and Photos: www.SunBreakWineCider.com Instagram: @SunBreakWC

#SunBreakWine Labels designed by Meggan Laxalt Mackey, Studio M Publications and Design

