

2019 Marie-Paule Pinot Noir – Sun Break Wines
Open Claim Vineyard, 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 rich and opulent of our four Pinot Noirs. The grapes are dry farmed, and no herbicides or synthetic fertilizers or pesticides are used. No sulfites added.

Accolades: 92pts, Editors' Choice, Wine Enthusiast (awaiting tasting notes). 90pts James Suckling: *"A spicy and lightly jammy pinot with aromas of spiced cherries, cassis, incense, rose jam and potpourri. It's medium-bodied with fine tannins and a fleshy palate."*

Technical Data

Vineyard: Open Claim Vineyard, Mt Pisgah/Polk County AVA, Willamette Valley, Oregon. Managed by Results Partners, a top-tier organic vineyard management company. 10 blocks on 20.78 acres, vines are planted 6 ft on center, 4 ft row spacing (1,815 plants per acre), using a double cordon VSP, at a north/south orientation, 470 ft. elevation. We purchased 2 tons of grapes from the vineyard in 2019.

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: Marie-Paule Open Claim Vineyard is the most opulent and complex of the four Pinot Noirs we produce with 50% whole cluster fermentation and 50% destemmed fermentation.

Redolent of rose and jammy black cherry aromatics and flavors. Mid-palate softness and richness lead to a pleasing, spicy finish with smooth tannins. Secondary savory notes showcase the elegance that characterizes the 2019 vintage. This is the richer, more assertive of our 2019 releases, approachable in its youth, and likely to cellar well for decades to come.

Grapes/Clones: 100% Pinot Noir grapes—Dijon clones 777 and 887 picked on Sept. 21, 2019.

Fermentation: 50% destemmed grapes and 50% 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 punch-downs once a day are undertaken for destemmed fermentations and foot treading for whole cluster fermentations. In 2019 our fermentations were completed in 16 to 18 days (depending on the clone/fermentation) 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 and Production: Bottled April 5, 2021; 112 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: 5.3 g/L pH: 3.64 Volatile Acidity (Acetic Acid): 0.62 g/L

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

Ethanol: 14.1%

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