

2021 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. 100% whole cluster, Ariane is the most elegant and savory of our four Pinot Noirs. The grapes are dry farmed, and no herbicides or synthetic fertilizers or pesticides are used. No sulfites added.

Accolades: 2019 vintage, 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 16.5 tons of grapes from the vineyard in 2021 to capture the full diversity of the vineyard's six Pinot Noir clones/blocks and the two Jory soil types that are present. ***We are the only winery to make Pinot Noir using all six clones/blocks.***

Vintage: Winter 2020-21 was mild and relatively dry and was followed by one of the driest growing seasons on record, continuing an ongoing drought for Oregon and much of the western US. The Spring was relatively cool, followed by wide swings between early season heat then cool, wet conditions at the end flowering and start of fruit set in June. Heat stress came early in 2021, in late May and early June and late June, then another heat event in the second week of August. Growing degree-day totals for 2021 were the highest over the last four vintages. The combination of cold events in spring, rain during flowering and fruit set, heat events, and a very dry growing season lowered yields in 2021. This vintage also saw low disease pressure, relatively low pest pressure, little to no bird pressure, and a harvest that presented very good to exceptional fruit quality. This resulted in grapes with great flavor and color intensity, but low sugar/ABV with good phenolic ripening and a tad bit lower acidity than previous cooler vintages, but well within the range of balance needed for excellent Pinot Noir.

Tasting notes/Organoleptic profile: A 100% whole cluster fermentation makes for a lighter, more savory style Pinot Noir, showcasing bright red fruit along with appealing savory notes and more tannic structure than a 100% destemmed Pinot Noir.

Bright red cherry, plum spice, cracked black pepper aromatics and flavors. Rich and tight, great intensity of flavor, fruit, spice and savory notes. Long, pleasing finish. Scott Sabbadini, Winemaker, Bjornson Vineyard/Winery

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

Grapes/Clones: 100% Pinot Noir grapes—Pommard and Dijon 114, 667 and 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 and add yeast diversity we use a “*ped de cuve*” starter culture from the vineyard to initiate fermentation. We follow this with a cultured yeast inoculation (nonGMO). Gentle foot treading once a day is undertaken. In 2021 our whole cluster fermentations were conducted in 7 to 9 days with fermentation finishing in barrel.

Élevage/Aging: Aged in older French oak barrels for 11 months. Two “*bâttonages*” (in-barrel lees stirring) and no racking until “*assemblage*”/blending to stainless steel tanks prior to bottling. Malo-lactic fermentation was completed by early December, but we do not add sulfites until Spring for better color stabilization and smoother tannins (anthocyanins and tannin polymerization requires oxygen; and these polymers can further stack together with oxygen to form large colloids, the key to smooth texture). A fungal-derived chitosan (from *aspergillus niger*) is used instead of SO2 to control for spoilage organisms.

Cross flow filtration: 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: 230 cases, Sept. 2, 2022 bottling.

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 as of July, 2022 (to be updated at bottling):

Titratable Acidity: 5.2 g/L pH: 3.51 Volatile Acidity (Acetic Acid): 0.45 g/L

Free sulfur dioxide: 7 mg/L Molecular SO2: 0.16 mg/L

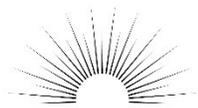
Ethanol: 12.9%

Contact: David Patte, owner, wine maker, Sun Break Wines (541) 745-3016 (mobile),

dpatte62@gmail.com More Information and Photos: www.SunBreakWineCider.com Labels designed by Meggan Laxalt Mackey, Studio M Publications and Design

Ariane

2021 Pinot Noir



Cortell-Rose Vineyard
Eola-Amity Hills | Willamette Valley

SUN BREAK WINES | OREGON

Ariane

Sun Break Winery produces balanced, elegant Pinot Noir in three distinct styles. *Ariane* is a structured wine, featuring cherry and currant fruit flavors and aromas with savory and spice, rich texture, and long finish. I craft *Ariane* from hand-picked Dijon 114, 667, and 777, and Pommard Pinot Noir clones, 100% whole-cluster fermented, and vinified in small batches.

David Patte

WINEMAKER AND OWNER

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. CONTAINS SULFITES

Produced and bottled by Sun Break Wines, Salem, Oregon
750 ML | ALC 12.9% BY VOL (e) (v)



1% of your purchase helps the planet. Sun Break offsets 66 tons of greenhouse gas emissions annually by funding reforestation and biodiversity projects.
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