

2021 Nicolette White Pinot Noir – Blanc de Noirs – Sun Break Wines
Cortell-Rose Vineyard, Eola-Amity Hills AVA, Willamette Valley, Oregon
TTB COLA: 22021001000999 SKU: 00860001391992 88 Cases Produced

Sourced from premium quality, single-vineyard Pinot Noir grapes consistently excellent from vintage to vintage. The grapes are dry farmed, and no herbicides or synthetic fertilizers or pesticides are used.

Tasting notes/Organoleptic profile: We pick Nicolette's Pinot Noir grapes early for a highly aromatic, bright and zesty fruit-driven white wine. This wine pops with floral notes, citrus and stone fruit flavors and features a zingy, mouth-watering finish.

Delicious on its own, or pair with a broad range of light and salty foods such as salads and appetizers as well as spicy dishes.

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 diversity from the vineyard's six Pinot Noir clones/blocks and the two Jory soil types that are present.

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.

Grapes/Clones: 100% Pinot Noir Wadensvil clone grapes hand-picked Sept. 12, 2021.

Fermentation: Lightly pressed whole grape clusters in a *Blanc de Noirs* Champagne-style tiered pressing regime without rotation to avoid skin maceration. This gives low yields but avoids color, phenolics and bitterness from the red Pinot Noir skins. Stainless steel tank fermentation: slow (22 days) in our naturally cool cellar.

Élevage/Aging: Stainless steel tanks, one-third was kept in a warmer part of the cellar to encourage malo-lactic fermentation. “Assemblage”/blending to one stainless steel tank occurred in December and was chilled outdoors there-after to naturally settle the wine and drop tartaric acid crystals.

Cross flow filtration: cross flow filtration is used prior to bottling to control for any potential malo-lactic fermentation or 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.

Production: 88 cases bottled March 2, 2022. FOB: \$12.50. Wholesale: \$17.50

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, with assistance from his wife Elizabeth and a small amount of seasonal labor at harvest.

Lab Analysis:

Titrateable Acidity: 8.4 g/L

pH: 3.09

Volatile Acidity (Acetic Acid): 0.27 g/L

Free sulfur dioxide before 0.8 MSO2 addition at bottling: 9 mg/L (6 mg/L added before bottling)

Molecular SO2: 0.80 mg/L

Ethanol: 12.6%

Contact: David Patte, owner, wine maker, (541) 745-3016 (mobile), dpatte62@gmail.com

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

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

Nicolette

2021 White Pinot Noir

Cortell-Rose Vineyard
Eola-Amity Hills | Willamette Valley
Sun Break Wines | Oregon

Nicolette

Sun Break Winery's White Pinot Noir, or *Blanc de Noirs*, is crafted in a bright and crisp style. A delicious, highly aromatic, and refreshing wine, *Nicolette* pops with citrus flavors and floral notes. Like our other wines, *Nicolette* is made from hand-picked Pinot Noir, but the grapes are harvested very early in the fruit's ripening arc.

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 12.6% BY VOL (G) (V)



Sun Break offsets 42 tons of greenhouse gas emissions through an annual donation to reforestation and biodiversity projects. Find us on Instagram @SunBreakWC and on the web at SunBreakWineCider.com

