cória estates

2018 Estate Pinot noir



AVA

Willamette Valley, Oregon

TASTING NOTES

This beautiful blend of clones including Pommard, 115, and 777 hits with aromas of wet stone, rich plum and sage. The mid-palate shares bright notes of bing cherry married with woody undertones, leaving a lingering warmth reminiscent of black pepper.

94 Points - James Suckling, 2022

VINEYARD

100% Estate Grown A&E Farms (Cória Estates)

VITICULTURE

Climate

The early part of the season was cool and wet, which delayed the bud break and bloom. However, the weather warmed up in the summer and the grapes ripened well. We had some late-season rains, but overall ideal and dry conditions at harvest.

Soil

The vineyard is planted on Nekia clay loam. Many of the surrounding soils consist of Jory, so having much of our vines growing in Nekia soil presents a unique characteristic to our vineyard. Nekia is a well-drained, volcanic soil characterized by its high content of volcanic ash. The soil is well-suited to the cool, climate of our region.

Vine Managment

South facing vines on rolling hills. Vines are north-south, allowing the canopy to receive even sun exposure.

Elevation: 600-850 f.a.s.l.

WINEMAKING

Clones are kept separate from field to cellar. Blending trials between the three clones decide what the best combination of barrels is for the label. This is the only wine we produce that blends all three clones together that we grow on our estate. The wine is aged in 100% neutral barrels to leave the focus on brighter notes and to keep it youthful.

Cold Soak – 24 Hours. Macro-Bin Fermentation. Pressed to tank post fermentation. Barrel MLB inoculation. Barrel aged 27 months on 100% Neutral oak.

Harvest

Harvest Date: 10/2 - 10/4/2018 PH at Harvest: 3.18 - 3.28 Brix at Harvest: 24.4-26.3

Bottling

Cases Produced: 1,167 (12x750ml) Bottle Date: April 21, 2021

ABV: 13.9% Wine pH: 3.25

Aurora Coria, Winemaker Cória Estates



