

# FIRESTEED



2020

*Pinot Noir*

OREGON

## VINTAGE NOTES

Despite the pandemic and weather related challenges of 2020, this vintage of Firesteed Oregon Pinot Noir saw perfect growing conditions to fully ripen — low yields, concentrated fruit flavors and intense color and richness. We were very fortunate that our early ripening vineyards were harvested before the fires in Southern Oregon and the location of the primary Willamette Valley vineyards were far enough away to escape the damaging smoke. We are very proud of this 2020 Oregon Pinot Noir which is truly a product of the diverse growing regions of Oregon.

## WINEMAKING NOTES

Our 2020 Pinot Noir continues the Firesteed tradition of a consistent fruit-driven style, achieved with gentle techniques in the cellar and imagination in the vineyard. The grapes were fermented in a combination of small open top fermenters and stainless steel fermenting tanks with selected yeasts propagated from cellars in Burgundy, pressed during the last days of fermentation and racked as soon as the wine finished malolactic fermentation. Aging took place in a combination of small French oak barrels and larger stainless steel tanks.

## TASTING NOTES

Firesteed Pinot Noir is ruby red in color with a lively pop of cherry on the nose, followed by earthy notes, toasted oak and cedar. Flavors of cranberry and mouthwatering acidity highlight the palate, which shows balanced fruit and has a smooth, lingering finish.

## WINE ANALYSIS

VARIETAL COMPOSITION 100% Pinot Noir

PH 3.85

TITRATABLE ACIDITY 5.3 g/l

ALCOHOL 13.0%

RESIDUAL SUGAR 1.01 g/l