

FIRESTEED

2021

Pinot Noir

OREGON

VINTAGE NOTES

The 2021 vintage was a quintessential Oregon vintage—beautifully ripe with restraint and vibrant natural acidity. The early part of the year was quite cool with the heat occurring only in the summer months and the ripening occurring in the long cool fall. These conditions optimally ripened fruit with intense perfume and bright fruit flavors while retaining alcohol and finishing with delicious minerality and balance.

WINEMAKING NOTES

Our 2021 Pinot Noir continues the Firesteed tradition of a consistent fruit-driven style, achieved with gentle techniques in the cellar and attentiveness in the vineyard. The grapes were sourced from several select sites around the state of Oregon, and fermented and aged in a traditional manner respecting this delicate varietal. Aging took place in a combination of small French oak barrels and larger stainless-steel tanks, with approximately 15% new French oak.

TASTING NOTES

Firesteed Pinot Noir is light ruby red in color with bright aromas of cherry and perfume on the nose, followed with a textural palate bursting with red fruits, earthy notes, and toast. Silky tannins complement the long lingering finish accompanied by hints of spice, vanilla, and French oak.

WINE ANALYSIS

VARIETAL COMPOSITION 100% Pinot Noir

PH 3.90

TITRATABLE ACIDITY 5.2 g/l

ALCOHOL 13.0%

RESIDUAL SUGAR 0%

