

FIRESTEED



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POINTS

THE
tastingpanel
MAGAZINE
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2019

Pinot Noir

OREGON

VINTAGE NOTES

The 2019 vintage in Oregon yielded refreshingly traditional Oregon wines. The growing season wasn't marked with the extreme temperatures that we have had in prior years, and harvest—while still on the early side in late September—experienced cooler weather and a long window to pick into mid-October. The wines enjoy exuberant aromatics with lively fruit flavors and excellent balanced acidity. Expect the Oregon 2019's to be fruit forward but will continue to improve with several years of cellaring.

WINEMAKING NOTES

Our 2019 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 stainless steel tanks with selected yeasts propagated from cellars in Burgundy, pressed during the last days of fermentation and raked as soon as the wine finished malolactic fermentation.

TASTING NOTES

Firesteed Pinot Noir is light ruby in color with earthy, toasted oak notes on the nose. Bright and lively Bing cherry flavors and silky textures highlight the palate, as well as hints of cranberry and eucalyptus, followed by a long, smooth finish.

WINE ANALYSIS

VARIETAL COMPOSITION 100% Pinot Noir

PH 3.80

TITRATABLE ACIDITY 5.3 g/l

ALCOHOL 13.5%

RESIDUAL SUGAR 1.01 g/l