

**AVERÆN**

WILLAMETTE VALLEY, OREGON

# 2019 CROFT VINEYARD PINOT NOIR

Farmed by Lee & Chancy Croft, this certified organic vineyard is planted with Pommard & Wadenswil clones in 1985 and sits at 380 feet elevation on southeast facing slopes. Bellpine soils (the only in our program) characterize the site with silty clay loam and uplifted seabed over sandstone parent material. That marine-influenced soil paired with a microclimate that is metered and less windy than most other spots in the Willamette Valley gives the wines from this site a particular intensity and power without being overtly tannic or overripe.



## VINEYARDS

VITICULTURAL AREA

Mt. Pisgah-Mistletoe AVA

GROWER/OWNER

Lee and Chancy Croft with consulting viticulturist Ray Nucló

SOIL TYPE

Bellpine (silty clay loam, uplifted seabed) over sandstone parent material

VINE AGE / CLONES

Planted in 1985 to Wadenswil & Pommard

VINEYARD SIZE

Total of sixty-seven acres, Averæn contracts one acre of each clone

ASPECT / ELEVATION

Southeast facing at 380' elevation

## WINEMAKING

VARIETIES

100% Pinot Noir

HARVEST

September 29th & October 1st

FERMENTATION

Native yeast fermentation in temperature controlled stainless steel - 100% destemmed

AGING

14 months in Seguin Moreau & Stockinger barrels - 50% new

LABS

14.1% ABV

3.75 pH

5.23 TA

UPC

853868006482

## TASTING NOTES

Deep cherry and berry aromas with earthy, mineral notes. The wine is characteristically intense while still maintaining its pure Pinot Noir profile. Concentrated yet lively with Bing cherry, black raspberry liqueur, and cola flavors. Supple with dusty tannins for balance, this smoothly plays power off finesse and finishes very long.

**PRESS - 93 VINOUS, 93 ENTHUSIAST**