



### CELEBRATING NEW RITUALS

Bass Hill sits at roughly 600ft elevation just outside of the Van Duzer Corridor in the McMinnville sub-AVA of the Willamette Valley. This eight-acre vineyard’s position is on a south-facing slope in ancient marine sediment soils which creates the right conditions for the growth of world-class Pinot Noir. The 115, Pommard, and Wadenswil clones of Pinot Noir each offer their own unique contributions to the blend. Dry-farmed and own-rooted, these grapes truly provide a sense of place. With naturally low-yields and small berries we are able to craft wines that have powerful tannins and concentration along with a brilliant backbone of acidity creating focus and tension. A truly special spot and one of our favorite vineyards that we farm. We take a hands-off approach to making these wines and do not fine or filter them in order to allow full expression of the site. Each year we select a handful of our favorite barrels from Bass Hill to produce a vineyard designate wine that represents the best of the vintage.

After a string of vintages with above-average temperatures, 2019 was a return to a cooler and wetter year. Although the growing season started off on the warm side, we experienced a mild and wetter than average summer. The mild temps allowed for long hang time and lower sugar accumulation. We had a compressed harvest with a number of rain showers that had us picking as much as we could during the dry windows between storms. The wines are looking good with low alcohols, vibrant acidity, beautiful aromatics, and great transparency.

*Pomegranate, cocoa nibs, & dried rose petals*

### 2019 BASS HILL PINOT NOIR

<b>VINEYARD SOURCES</b>	100% McMinnville	<b>PH</b>	3.25
<b>CELLAR TREATMENT</b>	100% French Oak for 13 months	<b>TA</b>	9.5
<b>ALCOHOL CONTENT</b>	13% by Volume	<b>BOTTLE SIZE</b>	750mL
<b>RESIIDUAL SUGAR</b>	Dry	<b>VARIETALS</b>	100% Pinot Noir