

PIKE ROAD WINES

2018 Pinot Noir Willamette Valley

90 POINTS - Anthony Dias Blue (May, 2020)



How we make our Pinot Noir

All the fruit for Pike Road Pinot Noir is hand-picked and hand-sorted then fermented in small open-top stainless steel tanks. The wine is barrel aged in 100% French oak barrels for 10 months. Pike Road sources the best grapes and then takes a gentle approach to preserve the inherent qualities of the fruit.

Pike Road Pinot Noir is made from 100% Willamette Valley fruit. Primarily grown on our estate vineyards, the wine also includes smaller lots of fruit grown by our longtime, trusted partners here in the Willamette Valley. We believe this "multi-vineyard" approach results in a more complex, flavorful wine.

The 2018 Vintage

2018 was a vintage for rich, bold flavors in Willamette Valley wines. Starting hot and dry through the spring and summer, by September rain was a welcome relief. Cooler temperatures during harvest slowed ripening and increased hang-time. With multiple vineyards ripening simultaneously in October, our crew put in long hours at the end of crush. Their hard work has paid off with bold fruit-forward red wines and fresh, stone-fruited white wines that veer into the tropical. 2018 was a warm vintage that ended cool giving us wines with a captivating combination of flavors.

Details:

Retail: \$20

Cases: 9,933

AVA: Willamette Valley

10 Months in 15% new french oak

T.A: 5.6 g/L

pH: 3.55

Alcohol: 13.5% v/v

With roots deep in Oregon, our family has spent over 40 years farming at Elk Cove Vineyards. Our goal at Pike Road is to honor dedicated family-owned vineyards like our own growing cool climate wines here in the Willamette Valley.



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