

# PIKE ROAD WINES

## 2019 Pinot Noir Willamette Valley

**A richly concentrated and elegant take on this classic Willamette Valley wine.**

### 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 2019 Vintage

After a warm May and a healthy, early fruit-set, the summer ended cool with no threat of the sunburn or hazy, smoky skies seen in recent years. We expected to pick in early September, but weeks of unseasonably cool weather took us by surprise. Rather than rushing to pick too early, we waited patiently for concentrations and sugar levels to rise. Expect wines with a big ripe core of concentrated fruit and a bright, fresh profile.



### Details:

Retail: \$20

Cases: 13,397

AVA: Willamette Valley

10 Months in 15% new french oak

T.A: 5.85 g/L

pH: 3.59

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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