PIKE ROAD WINES



2021 Pinot Noir Willamette Valley

How we make our Pinot Noir

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 French oak barrels between 8 and 10 months. Pike Road sources the best grapes and then takes a gentle approach to preserve the inherent qualities of the fruit and showcase the unique personalities of the sites we work with.

The Pike Road Willamette Valley Pinot Noir is made from 100% Northern Willamette Valley fruit, sourced from 15-20 trusted vineyard partners here in the Willamette Valley, plus fruit from our own Estate Vineyards. By integrating fruit from multiple AVAs, soils, elevations, and growers, Pike Road gains in complexity and keeps a competitive price point that allows everyone to enjoy great wine from the Willamette Valley.

The 2021 Vintage

The 2021 vintage was an exceptional year. The timing of weather events was key to our success in 2021. We experienced a bit of rainfall during bloom which helped to lower yields by producing some hens and chicks (variable-sized berries). Then a historic heat event happened during late June which brought worrisome temperatures at a time that luckily did not result in any damage to our grape crop. Growth resumed normally once temperatures cooled with average heat from July through September bringing even ripening to the plentiful small, loose clusters. For Pinot Noirs, expect intense color and flavors bursting out of the glass, while white wines and rosés are fruit-forward with great acidity and balance.

Details:

AVA: Willamette Valley 100% Stainless Steel Fermented T.A: 5.4 g/L pH: 3.51 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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