

PIKE ROAD WINES

2020 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 aged for 10 months, utilizing French oak to add complexity and structure. 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 2020 Vintage

A difficult yet rewarding year, the 2020 growing season started with a small fruit-set and mild summer weather. Soon we faced the challenges of farming during a pandemic, but we and our growing partners managed to adapt. In 2020 we ran more laboratory tests during harvest and beyond than ever before, with dozens of samples sent to multiple laboratories. We are committed to releasing only wines free of smoke-affect that passed our rigorous tests. Expect wines with freshness of fruit and concentration.



Details:

Retail: \$20

Cases: 12,660

AVA: Willamette Valley

Cellared for 10 months

T.A: 5.6 g/L

pH: 3.46

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.



701 NE Third Street, McMinnville, OR 97128 (503) 852-3185
www.pikeroadwines.com