

VINTAGE NOTES:

2019 was a very "Oregon" vintage. It reminded us of vintages 2013, 2010, and 2007 when we had to make smart and difficult picking decisions due to rain in the forecast. Though challenging, these vintages have always been a favorite in the Oregon winemakers' circle. We get great aromatics, higher acids, lower alcohols, and very elegant ageworthy wines.

WINEMAKING NOTES:

Our 1899 pinot noir was made without the use of modern winemaking equipment or electricity. We wanted to create a new world wine with a true sense of place that wasn't altered by modern technology. The grapes for this wine were picked by hand and brought up to the winery by horse. Once at the winery, the grapes were destemmed by hand and the placed into wooden fermenters. The must was fermented on native yeasts, after which it was pressed by hand in a wooden basket press, bicycle-pumped into barrel, and underwent malolactic fermentation without inoculation. We bottled with a gravity filler, corked by hand and manually applied the labels and wax.

The 1899 never touched dry ice, canned nitrogen, enzymes, stainless steel, forklifts, commercial yeast, electric pumps or filters. Every year we bring this wine to the Willamette river by stagecoach or bicycle from the winery, and canoe it 90 miles to Portland to our Oregon distributor's warehouse.

TASTING NOTES:

Nose of dark baker's chocolate, dried cherry, red current, bramble, vanilla bean, earl grey tea, and tobacco. This wine has gripping tannins with a finish of clove and nutmeg that feels like it could linger until 2099.

1899 ESTATE PINOT NOIR 2019



TECHNICAL DATA:

Production: 325 cases

AVA: Willamette Valley

Winemakers: Brad Ford &

Nathan Litke

ABV: 13%

pH: unavailable

FS02: 32ppm

TA: unavailable

Bx at harvest 115 Montaigne block

- 23.5

Vineyard: Illahe Vineyards Soil: Sedimentary clay

Elevation: 250-450 feet Harvest date: 10/1/2020 100% Native fermentation

75% whole cluster

18 months in 100% new French oak

LIVE Certified grapes
Salmon Safe
Deep Roots Coalition (dry farmed)





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