



*Careful selections
from superior
vineyard blocks comprise
this small cuvée* -
'The Essence
of Oregon'*

Previous Vintage:

89 PTS



*ABOUT 3% OF
A TO Z WINEWORKS'
PINOT NOIR PRODUCTION



2018 A TO Z 'THE ESSENCE OF OREGON' PINOT NOIR

TASTING NOTES: A to Z's 2018 *'The Essence of Oregon'* Pinot Noir lives up to its name expressing ripe, red, blue and black fruit aromas. These are followed by hints of floral and confectionary (rose, peony, star anise, red licorice, nutmeg) and warmer, classic Pinot Noir notes of cola, cinnamon, mocha, white pepper, truffle, sandalwood, loam, and tobacco. On the palate, the wine is as generous as it is on the nose with fresh, abundant red fruit flavor reinforced by ready acidity and a judicious use of French oak bringing texture and personality. Balanced, complex flavors, both savory and sweet, present a full-bodied wine supported by integrated tannins. The long finish, redolent of cherries, completes an approachable, ageable 2018 A to Z *'The Essence of Oregon'* Pinot Noir. What a great, oh-so-easy-to-like, food-friendly wine.

WINEMAKING NOTES: A to Z has worked over the years with more than 100 Oregon vineyards, noting different profiles within each region, soil type, elevation and aspect. Individual vineyard sites result in different fruit, tannin and acidity profiles. The 2018 A to Z *'The Essence of Oregon'* Pinot Noir is a blend of the most select fruit from ten different Oregon vineyards and tended as 15 different fermentations. After aging in small French oak barrels, the result is a single cuvée crafted to show an Oregon vintage at its best.

VINTAGE NOTES: Across regions, budbreak was early to normal, followed by unusually dry conditions in the early growing season for Northern Oregon and storms in Southern Oregon until flowering. The result was a fairly compressed bloom period in all four growing regions. Fruit set was average to high, requiring crop adjustment in some areas. The peak of the season brought the longest rainless period on record (90+ days), but moderate daytime temperatures and nighttime lows took much of the pressure off of the vines. The harvest period saw some intermittent showers, but not enough to effect fruit quality. Fruit chemistry was well balanced across regions, making 2018 one of the best vintages of the decade.

Commerce with Conscience

