

Les Brebis

Willamette Valley Pinot Noir

Total average annual production: 1200-1500 cases

Variety: 100% Pinot Noir

1. Site: For the past two years the bulk of our Willamette Valley grapes have come from the Legacy Vineyard in the Eola-Amity Hills AVA. Legacy consists of 72 acres, 60 of which are planted with Pinot noir. The soils there are predominately volcanic in origin and include Jory, Nokia, Ritner, Hazelair, Helmick and Chehulpm soil types. The vineyard is somewhat unusual in that it is on the west side of the Eola Hills. The block where we get our grapes faces southwest and is on the steeper, upper part of the vineyard. The vineyard rises to 472 feet. Our block is at around 450 feet.
2. Farming: Legacy is sustainably farmed.
3. Vines/ Yield: Our block was planted in 2008. The entire vineyard is on rootstock. The vines are not irrigated. Yields vary, with an average of just under 3 tons/acre.
4. Harvest: The grapes are hand-harvested and destemmed into small 1.5 ton fermenters. This sets our Willamette Valley Pinot apart from many others in this price range that are increasingly machine harvested and fermented in large stainless steel tanks. Like all of our grapes, they are meticulously sorted on a sorting table before being destemmed. We do not crush the grapes, so our fermenters are filled with whole berries.

Vintification & Bottling

5. Elevage/aging: our Willamette Valley Pinot spends between 10 and 12 month in small, neutral French oak barrels. This is also a bit unusual: most wines in this price range are aged in large stainless steel tanks, often with the addition of oak chips or powder. The barrels are topped every two weeks. Once malo-lactic fermentation is complete - usually in late winter - we add a small amount of sulfur to the barrels. This is the first time anything has been added to the wine. The wine is raked in early spring.
6. Bottling: At bottling the sulfur is adjusted to about 20 parts per million, which is relatively low. We do not add fining agents to the wine. Our Willamette Valley Pinot noir is typically bottled unfiltered.

Specs for the 2020 Willamette Valley Pinot Noir

Cases produced: 731 (the lower than average production was mainly because of very low yields in 2020)

Alcohol: 13.7%

pH: 3.8

TA: 4.5