

# Le Cadeau Vineyard Pinot Noir

2021 | Chehalem Mountains



100% Pinot Noir

33.4% clone 667  
25% clone 113  
16.7% Maria clone  
8.3% Pommard clone  
8.3% clone 777  
8.3% clone 667

## TECHNICAL INFORMATION

pH: 3.72

Titrateable Acidity: 5.3 g/liter

Residual Sugar: <0.01 g/liter

Volatile Acidity: 0.62 g/liter

Alcohol: 13.2%

155 cases produced



## Harvest and Winemaking

Le Cadeau Vineyard was planted in 1999 on Parrett Mountain in the Chehalem Mountains AVA by Tom and Deb Mortimer.

Le Cadeau has a myriad of Pinot Noir clones, rootstock, and soil types. The Mortimer's seek to optimize the interaction between all three to produce unique, complex, and delicious Pinot Noir.

2.7 tons of Pinot Noir was picked on September 17. We destemmed 63% of the clusters, adding the remaining 37% of the clusters without destemming. The grapes were fermented with two yeasts specific for Pinot Noir and punched down twice daily. At completion of fermentation the Pinot was gently pressed and barreled down to three French oak puncheons; one new and two used.

The Pinot Noir rested on the lees for 10 months and was bottled unfiltered and unfiltered.

## Tasting Notes

Bright and brilliant red hue. The aromas are beautiful, sensual, and gorgeous. Out of the glass leap aromas of foot stomped berries including marionberry, cherry, and raspberry.

There are notes of crushed rocks, earth, light toast French oak, and Chanel perfume.

The mouth feel is pure Willamette Valley Pinot Noir with a touch of Burgundy. Freshness predominates with flavors of crushed red berries, barrel spices, bright acidity, and hints of fresh herbs.

## Why make Oregon Pinot?

*"Inside every Cabernet winemaker is a Pinot winemaker trying to escape"*

Great Pinot Noir is made in the vineyard. To great fruit I only add yeast specific for Pinot, balance the acidity and allow the natural winemaking process to complete its course.

My first goal with Oregon Pinot Noir is allow the vineyard to speak through the wine with minimal input. Le Cadeau Vineyard enables this goal. The second goal is to challenge and expand my winemaking skills.

## Ingredients & Additions

Pinot Noir grapes, yeast, yeast nutrients, tartaric acid, French oak, and sulfur dioxide.

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