



2019 MARGO

CHEHALEM MOUNTAINS PINOT NOIR

Margo, named after Colene's great granddaughter, is comprised of selected vineyard blocks and barrels from our Estate. Vibrant cranberry and boysenberry aromas jump from the glass, leading to concentrated red and dark red fruit and generous baking spice elements on the palate. This approachable pinot noir has vibrant acidity and well-integrated tannins that will make it incredibly food friendly, although it's perfectly delightful on its own, too! Consume this wine now or over the next six to eight years.

WINEMAKING: 2019 was reminiscent of classic Oregon vintages, with very few heat spikes throughout the summer. Harvest commenced on September 21st and continued through October 1st under cool and dry conditions. Once in the winery, the fruit was 100% destemmed into small stainless steel tanks and began a 4—5 day cold soak. Following this, tanks were gently warmed, and fermentation by indigenous yeast began and continued for 10-14 days. Throughout primary fermentation, the tanks were gently punched down by hand twice daily. Once fermentation was complete, the wine remained in tank for 5-7 days of extended maceration, after which it was drained and the skins and seeds went to press to very gently to procure the remaining juice. Both the free-run juice and pressed juice went directly to barrel without settling. After aging for 11 months in 30% new, 20% 1 year, 34% 2 year, and 16% 3 year old French oak barrels, the wine was then blended and bottled in December of 2020.

CLONAL COMPOSITION: 66% Pommard, 34% Dijon 667

SRP: \$40 | 1,695 cases produced. **Wine Spectator** 94 POINTS



92 POINTS



— COLENE CLEMENS VINEYARDS —

Colene Clemens was founded in 2005 by Joe and Victoria Stark with the express purpose of making exceptional pinot noir, and named the property in honor of Victoria's mother. Wine production began in 2008, and Winemaker & Vineyard Manager Stephen Goff has been dedicated to the development and planting of the vineyard as well as the production of our stunning wines since the very beginning.

— THE ESTATE —

Spanning 122 acres where the Chehalem Mountains converge with Ribbon Ridge, the estate contains both sedimentary soils from the Wellsdale & Hazelaire series, and volcanic soils from the Witzel series. Elevation climbs from 350 to 650 feet, where the winery perches with sweeping views of the coast range and valley. 62 acres are planted to pinot noir & chardonnay. The vineyard is completely dry farmed, and we take a pragmatic approach to viticulture: we use sustainable and organic processes whenever possible. We are firm believers in taking care of our soil, practicing crop reduction for low yields and improved quality, and hand harvesting our fruit at its optimal physiological ripeness for maximum flavor and intensity.

— THE VINTAGE —

A return to normal? The Willamette Valley I used to know? Cool? Call it what you will, we'll just say the 2019 pinot noirs are delicious! After 5 straight dry, hot growing seasons (2014-2018) 2019 was undoubtedly a breath of fresh air and the resulting wines are reminiscent of years such as 2002, 2005 and 2008. Technically speaking there were only 11 days above 90°+, which is a few below the historical average, although nighttime lows were quite high with 53 nights above 60°. All told it was still an above average year in terms of overall heat but with very few heat spikes. Flowering in 2019 was quite good and the resulting fruit set was ample with average cluster sizes. With some light to moderate on and off rain through the first parts of September harvest began on 9/21 and continued under mostly dry and cool conditions until 10/1. Harvest brix were modest in the mid to upper 22's during the early picks and drifting up to the 23-24 brix range toward the end of the picking. The resulting wines are almost all in the low to mid 13's finished alcohol, exhibiting beautiful balance and finesse with plenty of good, pure fruit coupled with ample weight and suppleness. These wines are a great example of what you can achieve with great physiological ripeness and more modest sugars. They should offer a little something for everyone and might even remind longer term connoisseurs of Willamette Valley Pinot Noir of what they fell in love with the first time around.