



2021 VICTORIA CHEHALEM MOUNTAINS PINOT NOIR

Victoria is Colene Clemens' daughter and our co-founder. Designed to represent the highest expression of the Colene Clemens Estate Vineyard in each vintage, this stunning pinot noir is artfully blended from a small number of our very best barrels and most distinguished vineyard blocks. The 2021 Victoria is beautifully vibrant from the moment it hits your glass. Rich and lush with tones of blackberry, cranberry, and dark cherry, this wine generously coats the palate. Layered and intense, this pinot noir has an ever-changing array of fruit and spice notes through the finish that compel you to sip again to witness the evolution of time and air. This wine drinks fantastically right now, and will age gorgeously over the next ten to twelve years.

WINEMAKING: The 2021 growing season was another warm and dry one, but certainly not the warmest of recent memory. Harvest began on September 13 and continued through the 17, after which we took almost a week off due to a small shot of rain, and resumed picking the 23 through the 26. 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 39% new, 33% 1 year, 22% 2 year, & 7% 3 year old French oak barrels, the wine was blended in September and bottled in December of 2022.

CLONAL COMPOSITION: 39% Dijon 777, 29% Dijon 115, 27% Dijon 667, & 5% Pommard

SRP: \$75 | 1,210 cases produced.



— 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 —

Warm & dry, most people from the Willamette Valley will remember this year for the 2-3 day episode of extreme heat that occurred in mid-June with temps topping 110°+ and smashing all-time record highs. The rest of the summer was hot but not dreadfully so. While we recorded 24 days of 90°+ for the year, above the historical average of 15, we were still a fair bit off the record of 31 days set in 2018. Temps dipped after the heat wave and reverted to a cooler, cloudy and slightly damp pattern around bloom but unlike 2020, this did not have much of an effect on fruit set. Crop levels were good to abundant with slightly above average cluster size. Following bloom, the weather remained hot and dry through mid-September. Harvest occurred over two warm and dry periods, broken up by a small shot of rain by about a week.

The 2021 wines show good concentration and power with a surprising amount of restraint and elegance given the overall warmer nature of the vintage. Despite the heat we were able to achieve a nice level of physiological maturity without being over ripe. These finely balanced wines exhibit a generous fruit character with a sturdy and supple underlying structure. Expect the wines to bring both good near-term accessibility as well as a solid longer term ageability.