



**PINOT NOIR**  
EOLA-AMITY HILLS AVA

TEMPERANCE HILL VINEYARD

PRODUCED AND BOTTLED BY  
ST. INNOCENT WINERY, JEFFERSON, OREGON, BW-OR-144  
ALCOHOL 13.5% BY VOLUME / CONTAINS SULFITES.

WILLAMETTE VALLEY, OREGON

## 2019 Pinot Noir

### *Temperance Hill Vineyard*

**Production: 777 cases**

**Crop Level: 1.9 tons/acre**

**Harvested: October 2, 2019**

**Bottled: March 2021**

**Alcohol: 13.5%**

**Suggested Pairings: Grilled  
vegetables, salmon**

**Aging Recommendation:  
Up to 12 years**

#### **Vineyard Notes**

Temperance Hill Vineyard is located in the Eola-Amity Hills AVA, ten miles NW of Salem, Oregon, and is organically farmed. This exposed, cool high-altitude site ripens later than surrounding vineyards. Our Pinot noir grapes come from two blocks planted on thin weathered basalt. The East Block planted in 1984 is on a steep hill rising to 870' and the "R" block planted in 2004 is on a gentle south slope.

#### **Production Notes**

The de-stemmed grapes were fermented in 4-8 ton stainless steel and Burgundy oak fermenters with no SO<sub>2</sub>, allowing the fermentation to proceed naturally. After gentle pressing and settling, the wine aged in French oak barrels, 22% of which were new, for 16 months before bottling by gravity without fining.

#### **Vintage Notes**

Moderate spring weather was followed by a wet June that extended into early July. Temperatures were mostly moderate during the summer with few heat spikes compared to vintages before or after 2019. Unfortunately, higher humidity during the late summer brought significant mildew pressure at especially Temperance Hill and Momtazi vineyards where 1/3 of the fruit was removed because of disease. We began picking for sparkling wine on September 20<sup>th</sup> with Chardonnay following on September 23<sup>rd</sup> and 24<sup>th</sup>. The Pinot noir harvest began with Freedom Hill on September 26<sup>th</sup> and ended with the last block at Temperance Hill on October 12<sup>th</sup>. The fruit was mostly clean and ripe with nicely developed tannins. Cooler temperatures during picking resulted in wines with medium weight and good balance.

#### **Tasting Notes**

The nose is a lovely mixture of black cherry, raspberry, and wild strawberry scent. Allspice and Vietnamese cinnamon seamlessly intertwine with hints of mace. The mouth surprises you with the fullness of spicy dark red fruit and lush, juicy acidity that slowly morphs into dried cherry and allspice flavors. When I bottled the 2019 Pinot noirs they seemed tightly wound. After 2 years in the bottle, I am very gratified with how beautifully they have evolved. Enjoy with blackened or grilled fish, sautéed potatoes, a wide variety of risottos and roasted cauliflower (especially with turmeric and white pepper). It is very drinkable now and will develop over the next decade.