

# EZY TGR

## 2021 Red Wine

## 2022 Pinot Noir



The majority of this wine is Cabernet Sauvignon with an assortment of white varietals rounding out the blend. This certified organic vineyard was established in 1983, deep in the Columbia Gorge. The own rooted Cabernet vines grow in a thin, top layer of loess, but maintain their life cycle in the 5-6 feet of Pliocene ash that was deposited 7700 years ago after the collapse of Mount Mazama (now known as Crater Lake). Destemmed. Stainless steel. Daily remontage (pump over) was used to maximize fruit aromas while minimizing tannin extraction. After 60% of fermentation was complete, we took the free run juice and allowed it to finish fermentation off the skins. The idea is to enhance the aromatic complexity – in a sense, this is halfway between rose and red wine.

Red Jolly Rancher explodes from the glass immediately after the first pour. Pomegranate molasses and Bing cherry follow along with hints of bay leaf and roasted beets. Light to medium bodied, there's a shocking pop of minerality on the palate similar to granitic wines.

Single vineyard Pinot Noir from a moderately warm site that sits almost exactly on the 45th parallel. Soil composition is framed by volcanic basalt, which consistently yields Pinot Noir with dominant red cherry aromatics. Persistent afternoon winds in this area help to develop thicker skins, consequently the Pinot Noir has more structure on the palate. Destemmed. Stainless steel. Daily remontage (pump over) was used to maximize fruit aromas while tannin extraction was moderate. The stylistic goal of production is to capture as much fruit complexity the vineyard can give, and yield a soft, silky palate.

The first aromas are classic Willamette Pinot – fresh strawberry and dark ripe berries. Cherry cola notes begin to emerge as it opens up in the glass, followed by dried rose and black tea. The palate is soft, medium bodied, with elegant silky tannin. A fresh, easy style of Willamette Pinot.