



MONTINORE ESTATE

2018

“RED CAP” PINOT NOIR

Willamette Valley, Oregon



APPELLATION
WILLAMETTE VALLEY

VARIETY
100% PINOT NOIR

CLONES
**POMMARD
WÄDENSWIL
DIJON**

HARVEST DATE
**SEPTEMBER 27 –
OCTOBER 17**

COOPERAGE
**FRENCH
HUNGARIAN
15% NEW**

AGING
9 MONTHS

pH
3.65

TA
6.0

RS
.01%

ALCOHOL
13.9%

WINEMAKER
STEPHEN WEBBER

BOTTLING DATE
SEPTEMBER 2019

RELEASE DATE
OCTOBER 2020

THE VINTAGE

An exceptional vintage, the spring and summer of 2018 were some of the warmest and driest on record, and fairly uneventful. Bud break came just a little earlier than average and progressed smoothly. A long cool autumn extended the growing season, allowing the grapes to hang on the vine and develop flavors while retaining acidity. Harvest came fast with a short window and the fruit was impeccably clean and ripe, with good acid and great flavors.

THE WINEMAKING

A beautiful vintage and a commitment to thoughtful winemaking are well reflected in this release of “Red Cap” Pinot Noir. This is a carefully constructed wine produced from select growing sites throughout the Willamette Valley, all of which use sustainable growing practices and carry LIVE certification. Predominantly Laurelwood soils, this wine also includes grapes grown in volcanic and marine sedimentary soils, a broad representation of the appellation. We utilized mostly French and Hungarian oak storage vessels for maturation and development, with an impact of 15% new. It is a nice reflection of the perfect terroir in the Willamette Valley and the warm, dry growing season led to ripe fruit and concentration that balances perfectly with our trademark texture and acidity.

THE WINE

The 2018 vintage of “Red Cap” has dense and plush aromas of black cherry, dried plum and cinnamon that swirl with savory notes of cooked black fruits, leather and lashings of earth. There’s an upfront richness on the palate that carries flavors of plum, blackberry and hints of red fruits, seasoned pleasingly with warm vanilla and cedar notes. The tannins are chewy and gratifying, with a hint of dried fig and spice lingering at the finish.



Made with LIVE-certified grapes.



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