

Phelps Creek

V I N E Y A R D S

2021 Phelps Creek “Le Petit” Pinot Noir

WINEMAKER COMMENT

Inspired by the winemaking style of the French Beaujolais, but utilizing those traditional techniques with the elegant and noble Pinot Noir grape; this 100% Estate grown Pinot Noir invokes a crunchy texture full of fresh young fruit.

PHELPS CREEK VINEYARDS

The most westerly vineyard on the Oregon side of the Columbia Gorge AVA, Phelps Creek is nestled amongst the foothills of Mt Defiance at 1200 feet elevation. Established in 1990, our small boutique winery focuses on estate grown Pinot Noir and Chardonnay varietals, annually producing 5,000 cases of wine in total. Vineyard care takes center stage in our wine production, where sustainable agricultural practices combined with careful management of the fruit yields on the vines lead to the noted luxurious intensity within our bottle.

VINTAGE

The 2021 vintage provided a wild ride, yet ultimately resulted in intense flavors and a beautiful Fall weather harvest. The most unusual occurrence brought Oregon 110+ temperatures during June, right on the cusp of flowering. Never before had we experienced such intense heat so early in the season. The vines handled the environmental furnace with aplomb and just paused in their growth. Once the weather passed, the vines exploded in growth, somewhat like those “chia pets” of late night advertisements. We actually switched up our farming and performed vine hedging prior to leaf removal just to effectively control the canopy. Harvest began about the middle of September; but the we were blessed with cool nights which slowed down ripening and preserved natural acidity. During the Summer we proudly became LIVE certified for sustainable wine-growing.

WINEMAKING NOTES

This 100% Estate grown Pinot Noir invokes the crunchy, fresh fruit texture of Beaujolais. To create this seasonal release, we incorporate whole-cluster, carbonic maceration. The method consists of laying whole grape clusters on top of dry ice before sealing off the container, producing an anaerobic environment. Fermentation begins within the berry itself, resulting in a wine with fresh, crisp texture and low-tannins.

PAIRING NOTES

This extremely youthful wine pairs with nothing better than it sunshine! With a light chilling it beautifully bonds alongside a piece of grilled Salmon accompanied by seasoned Spring asparagus.

TASTING NOTES

Scents of strawberry and spice lace the nose. This distinctive Pinot Noir with its bright acidity and low level tannin soon becomes the favorite red wine of the summer. Especially when it's warm outside, serve slightly chilled. Perfect al fresco with anything grilled.



BOTTLE NOTES

100% Estate Pinot Noir

Harvest Date: September 15, 2021

Brix at Harvest: 23°

Clonal Selection: Homestead Block Dijon 115

100% Whole Cluster Carbonic Maceration

Fermented in Stainless Tank

Alcohol per Volume: 12.8%

Bottling date: 3/15/22

Case Produced: 490

