



# Own-Rooted Pinot Noir

*This special bottling showcases three legacy Willamette Valley vineyards planted “on their own roots”, or on non-grafted rootstock. These three sites have some of Oregon’s rarest and oldest vines.*

3 vineyards, 100 years of life...1 wine. This is our 3rd interpretation of the fruit from these spectacular ungrafted old-vines and it’s impossible to predict how unique each vintage will be.

Right away, wafting out of this dark, brooding wine comes sweet earth and roasted oak. It’s savory, like always, but this vintage is forcing imagery of holiday spices, cinnamon and oatmeal. On the palate there is sweet, dried tea leaves lifted with a brightness of ripe strawberry, candied raspberries and notes of herbs similar to rosemary and thyme. The own rooted vines bring an incredible energy to the wine, allowing for a unique rusticity combined with beautiful elegance. Cherry cordial and pretty fruit on entry, then quickly shifts into roasted nuts and strong savory attributes.