

# Lundeen

2021 Sylvia's Vineyard Pinot Noir | \$50 Retail | 50 cases produced



## *vineyard*

Sylvia's Vineyard, Eola-Amity Hills AVA  
8 acres | Established 2005 | 272-380' | N | Nekia soils

## *vinification*

Hand-harvested. Grapes were destemmed followed by a 3-5 day soak before fermentation. Fermenters received twice-daily pump overs for 12-18 days. Gently pressed and settled before aging in French oak barrels for 12 months prior to bottling.

## *vintage*

The 2021 Oregon growing season and harvest will always be recalled with a sigh of relief. The year delivered an outstanding rebound vintage after the heartbreaking fires that impacted the region on so many levels the year before. 2021 was not without its challenges, though. Heavy rain in late June during the critical pollination period impacted yields in some areas by as much as 50%, and the hot and dry summer that followed was a tense reminder of the conditions that preceded the fires in 2020. But in the end, fruit came through the door beautifully ripe, balanced and perfectly positioned for minimal intervention on the part of winemakers. Across the board, the wines showed the intensity and richness of color one would expect from a warmer year, but perhaps the most striking characteristic was the nearly perfect retention of natural acidity.

## *about*

Established in 2005, Sylvia's vineyard is located in the heart of Oregon's Eola-Amity Hills. Nurtured by Nekia soil, distinct for its volcanic origin and marine sedimentary deposits, our shallow, dry soils foster early ripening. Spanning 8 acres on a southeast slope, our non-irrigated, sustainable farming practices result in wines with bold structures and impeccable balance. Dark-fruited Pinot Noirs, featuring blackberry, plum, blueberry, and cassis notes, showcase the terroir's uniqueness.



*Lundeen*

2021

SYLVIA'S VINEYARD

EOLA-AMITY HILLS

OREGON PINOT NOIR