

2019

Zena Crown Pinot Noir

Eola-Amity AVA

WINEMAKER'S NOTES

Our 2019 Pinot Noir from the Zena Crown Vineyard is a luxurious expression from this historic vineyard nestled in the Eola-Amity Hills. This site has a unique microclimate which is cooled by coastal breezes coming in through the Van Duzer corridor. It is also nicely sloped and exposed, concentrating the grapes' flavors. These elements bring out notes of cranberry jam, tart cherries. The Nekia soil provides earthy aromas of forest floor, cracked black pepper, and oyster mushrooms. A strong backbone of fine tannins is prominent to compliment this luscious Pinot Noir. Drink now or cellar until 2027.

TECHNICAL NOTES

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|---------------|------------|---------------|-----------------|
| Harvest date: | 09/29/2019 | AVA: | Eola-Amity |
| Brix: | 22.7° | Blend: | 100% Pinot Noir |
| pH: | 3.77 | Aging: | 11 Months |
| Alcohol: | 14.6 | New Oak: | 25% |
| RS: | 0.24 g/L | Skin contact: | 15 days |

THE VINTAGE

After a string of five warmer vintages starting in 2014, the 2019 vintage marks the return of a cool vintage for the Willamette Valley. A relatively mild winter at the end of 2018 was followed by a cold and wet start to 2019. After the cool winter rains relaxed, we were welcomed into early spring with warmer than average temperatures and several long days of sunshine. The sun-filled warm spring days provided our vines an ideal start to the growing season. For the majority of the growing season, we were treated to near-perfect conditions. Long and warm, but not hot, early summer days gave way to cool evenings that allowed the vines to relax. Even with a fantastic growing season, the vintage will be remembered for the early rains in September and rapid cool down into October which challenged harvesting decisions – Patience was key for 2019. Even with the sudden cool down and rain showers, Oregon has carved a reputation for cooler vintages like this. Vintages that produce the complexity and aromatics, along with lower alcohol levels, that people have come to expect from Oregon.

THE SOLÉNA STORY

After successful careers in the Oregon wine industry, the husband and wife team of Laurent Montalieu and Danielle Andrus Montalieu purchased an 80-acre estate to commemorate their marriage. In May 2002, they launched Soléna by releasing their first bottling and, shortly thereafter, opening a tasting room in Carlton. Soléna is the combination of the Spanish and French words Solana and Soleil, celebrating the sun and the moon, and the name that Laurent and Danielle gave to their daughter.

Soléna Estate began as a way to explore winemaking with other varietals grown in neighboring appellations while the family's young Domaine Danielle Laurent vineyard in the Yamhill-Carlton AVA matured. In May 2007, Danielle and Laurent added the spectacular Hyland Vineyard in the McMinnville AVA to their estate vineyard holdings. Today Laurent and Danielle are producing world-class Pinot Noir and Chardonnay from their estate vineyards.



SOLÉNA

Celebrate Friends, Family, and Life!



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