



*Previous Vintages:*

**90 PTS**



**90 PTS  
ONE OF THE  
YEAR'S BEST** 4/21

FOUR TIME  
**BEST BUY**  
2016, 2018, 2020, 2021

FIVE TIME  
**ALL-STAR  
WINERY AWARD**  
2013, 2014, 2015, 2017 & 2018

**Wine&Spirits**

**BEST IN CLASS**  
San Francisco Chronicle  
WINE COMPETITION



## 2020 A TO Z OREGON PINOT NOIR

**TASTING NOTES:** The 2020 A to Z Wineworks Oregon Pinot Noir opens with compelling aromatics suggesting red fruit (berries, plum, cranberry, pomegranate), spice (clove, turmeric, gingerbread), herbs (tea, thyme, mint, lavender), wood (spruce, cedar) and savory (bacon, dried mushroom) notes. The palate is succulent and round, with flavors like blackberry, black cherry, and pomegranate at the forefront. The oak profile adds complexity with hints of sandalwood, mesquite, vanilla, sweet spices, coffee, and chocolate. Structured tannins pair with fresh, balanced acidity to give the wine focus and precision as well as length. Faint flavors of cherry, purple flowers, and an herbal touch linger on the finish. The expressive 2020 A to Z Wineworks Oregon Pinot Noir presents a generous personality.

**WINEMAKING NOTES:** The 2020 A to Z Pinot Noir is a blend of fruit from across Oregon and approximately 75 different fermentations. Once primary and secondary fermentation are complete, many trials result in a single cuvée blended to highlight classic Oregon Pinot Noir qualities.

**VINTAGE NOTES:** Consistent with the recent long-term pattern, the 2020 growing season proved to be a dry one. A mild and dry winter made for lower-than-average groundwater reserves with drought conditions persisting in parts of the state. Very changeable spring weather from heat to cool to wet during bloom as well as late frost affected recently budded-out vines resulting in some 'shatter,' smaller and fewer berries and clusters. Summer heat stress was moderate but mature vines were well-buffered, allowing for healthy photosynthesis and plant metabolism. All seemed poised for a high-quality, low-yielding vintage until wildfires stormed across the state, including in and around the Willamette Valley. These posed smoke risk to grapes and dark skies affected photosynthesis for some vines. Overall, aside from the risk of some smoke-affected grapes, fruit quality of both white and red grapes was high with modest yields.

*Commerce with Conscience*

