

SUBSTANCE

2021 SUBSTANCE 'Pn' PINOT NOIR

TASTING NOTES BY WINEMAKER CHARLES SMITH

Fairy dust minerality lifts from the glass, cloaked in wild strawberry, hibiscus, and oyster mushroom, as a lavish palate of rose petal, red cherry, orange zest and potting soil set this elegant table. Fresh, expansive, and long – pure Pinot magic!

VINTAGE NOTES

2021 was one of the warmest vintages to date in Washington. It started with an early bud break due to nice weather and moderate temperatures. June was one of the warmest in recorded history, resulting in very small berries. Veraison and the beginning of the ripening season were nice and even, creating a beautiful, extended ripening season that led to excellent fruit with incredible concentration. Overall, 2021 is a distinct and lovely vintage and produced fantastic wines to enjoy now and into the future.

CURRENT SCORES

90 Points, *James Suckling*

“A pretty pinot with sour cherries, strawberries and a fine herbal edge. Juicy, medium-bodied palate delivers some light cherry and red berries on the palate. Crunchy and concise with lots of fruit at the end. Drink now.”

90 Points, *Eric Guido–Vinous*

“...spicy and earthy in the glass, reminding me more of food than wine, with notes of savory herbs, tomato leaf and cherry sauce forming its bouquet. This is round and pliant on the palate with ripe red and black fruits that soothe, as sweet inner herbal tones form toward the close. It leaves a pleasant staining of round tannins, as rosy inner florals slowly fade. This is a unique style of Pinot Noir from Washington State, but one that’s very easy to like.”

VINEYARDS

Golden West Vineyard (85%)

Golden West is the largest planting of Pinot Noir in the history of Washington state. The vineyard sits on the far western edge of the Frenchman Hills, and is located on the 47th parallel overlooking the Columbia River. A sustainably-farmed single vineyard at nearly 1,600 feet of elevation, Golden West Vineyard is rooted in ancient limestone, sand and volcanic rock: well-drained soil at the same latitude as Pommard; a temperate microclimate moderated by the Columbia River. The land is an untouched jewel. Previously planted to organic peas and beans, the newly planted vineyard now produces the most beautiful expression of the earth: Pinot Noir.

Evergreen Vineyard (15%)

Planted in 1998 by Jerry Milbrandt, the vineyard lies along a stretch of steep cliffs above the Columbia River, in the Ancient Lakes. A cooler site due to river influence, the soils are composed of fragmented basalt, gravel, silt, and caliche deposited during ice age floods. As with all of Milbrandt’s vineyards, Evergreen is farmed using sustainable practices. This site produces fruit with sublime mineral character and great acidity, a balance that winemakers adore.

WINEMAKING

Varietal Breakdown: 100% Pinot Noir

Appellation: Columbia Valley

Production: 4.0 tons per acre, native yeast, 30% whole cluster / 70% whole berry fermentation, 37 days on skins | 10 months barrel-aged on lees in 5% new French oak barriques

Wine Analysis: 5.5 g/L titratable acidity, 3.85 pH, 13.5% alcohol, no residual sugar

UPC: 184745333330

