



2021 FILAMENT VINEYARD PINOT NOIR

Filament Vineyard is a 2.4-acre vineyard planted in 1998-2000 by Geoffrey & Lane Crowther at 650ft on Walnut Hill in the Eola-Amity AVA. Fruit is split equally between 4 winemaker friends: Drew Voit of Harper Voit, Ben Casteel of Bethel Heights, Jerry Murray of Project M and we were generously invited to join this cool collab in 2021. All four of us receive the same number of rows from each of four clonal blocks. There is colorful flagging tape everywhere denoting our various sections. Pick date and all other decisions are that of each winemaker to explore that age-old question of the land or the hand; an investigation of style and technique as it relates to the resulting wines.

Vineyard: Filament Vineyard

AVA: Eola-Amity Hills

Soil: Nekia, weathered volcanic basalt

Elevation: 650 feet

Harvest: September 25th, 2021

Aging: 10 months 25% new French oak barrels

Finish Chemistry: 13.7% alc, 5.8g/L TA, 3.46 pH

TASTING NOTES:

The 2021 Filament Vineyard Pinot noir is boysenberry and blackberry to be sure, but also holy mole and miso happy, a balancing act of umami. Black cherries and dashi, paprika and blackstrap molasses, Muhammara, earthy maitake (hen of the woods) mushroom and spice...a holiday spice cake cinnamon and clove come in from the cold kind of spice. The core is concentrated and as it unwinds becomes momentous and deep and yet aloft. A balloon on a tightrope balancing cassis yum, tensile succulence, graceful power and generous nerve.