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Four Graces

2021 DUNDEE HILLS RESERVE PINOT NOIR

Established in 2003, The Four Graces is committed to making rich, complex wines where the fruit may be elegantly expressed. The winery offers pinot noir as well as small amounts of pinot gris, pinot blanc and chardonnay. The wines are produced from our three estate vineyards — Foley Family Estate, Doe Ridge Estate, Weathergale Estate and other top sites in the Willamette Valley. The Four Graces wines are hand-crafted in small lots using traditional techniques coupled with the most modern technology in winemaking.



VINTAGE

The 2021 vintage will be remembered in the Willamette Valley for record setting heat and dry conditions. Mild rain during bloom reduced the yields to slightly below average, but the precipitation helped our vines tolerate the unusually hot and dry summer. Harvest began a few weeks earlier than average, with our first pinot noir coming from our Foley Family Estate Vineyard in the Dundee Hills AVA on September 12th. All of the fruit harvested was very high quality, with ripe and concentrated flavors.

VINEYARD

The Dundee Hills Reserve Pinot Noir is the result of ongoing observation in the vineyard to select the best fruit from specific rows and blocks. The Foley Family Estate Vineyard which produces this wine boasts the jory soils well known for their iron-rich, fertile characteristics..

TASTING NOTES

Our 2021 Dundee Hills Reserve Pinot Noir displays a dark ruby color. Nuanced aromas of dark cherries, spice and mulberry set the tone. Juicy black cherry coats the palate with notes of vanilla and spice highlighted in the background. The use of new French oak barrels in this wine supports the fruit and adds a touch of baking spice aroma where the contribution of older French oak barrels allows the tannins to develop gracefully over time. The finish is silky and long, which is a characteristic of Dundee Hills Pinot Noir.

TECHNICAL DATA

Appellation:	Dundee Hills
Vineyard Source:	Foley Family Estate, Blocks 2A, 5 & 9
Varietal Composition:	100% Pinot Noir, Clones 115, 667, 777 & Pommard
Aging:	12 months in 100% French oak, 30% new
Alcohol:	14.5%
pH:	3.60
TA:	6.34 g/L
Case production:	2500

