



2000 KNUDSEN VINEYARD BRUT

Winemaker's Tasting Notes

It is amazing that Mother Nature should provide us with the perfect growing season for phenomenal sparkling wines in the beginning of the New Millennium! The aroma shows yeasty complexity as in a graham flour biscuit and yellow plum fruit that a predominantly Pinot Noir percentage can lend a fine sparkling wine. The flavor is creamy textured with rich yellow plum fruit, yeast aged bouquet on a sturdy, stony mineral foundation. The finish is slather layered with a richness and freshness of uncanny grace and power. This is lovely Pinot Noir influenced fiz!

Winemaker's Production Notes

A very warm, sunny June was perfect for flower blooming and uniform fruit cluster formation (set). Then the most unique defining aspect of this vintage ensued, NO days above 90 degrees for July and August! Oregonians were treated to a delightful, pleasant Summer. But for vineyards, this lack of heat set us behind in grape maturity. We thinned whole fruit clusters due to lack of confidence in the prospect for warm weather in the Fall. September brought average heat and very little precipitation. The secret for this vintage was to allow the grapes to remain on the vines well past the normal period for bloom to picking (hang time). We started picking 22 September and crossed the finish line on the 4th of October. All the wines from 2000 vintage have amazing structure holding up very juicy, enchanting fruit concentration.

Wine Production Stats

Vineyard: Knudsen Vineyard
AVA: Dundee Hills
Alcohol: 13.0%
Brix: 19.5
Residual Sugar: 1.4%
Tiraged: May 2001, Disgorged on Demand
Cases produced: 500
Release date: May 2008
Winemaker: Rollin Soles