

2020 CONNER LEE PINOT NOIR

SINGLE BARREL



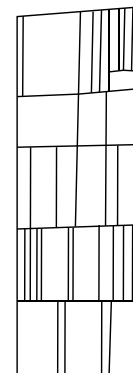
In 2020, warm weather continued the trend of warm vintages. Low yields were observed due to windy and rainy conditions during bloom. Summer was consistently warm with heat spikes, causing early ripening. Wildfire smoke delayed ripening and resulted in a long hang time for some varietals. The 2020 red wines have small berries, low yields, and ripe fruit expressions.

This wine is 100% from the Conner Lee Vineyard on the Wahluke Slope. It is made from three Dijon Pinot Noir clones: 113, 115, and 667. The 113 clone provides tannin and elegance, the 115 clone offers aromatic expression, and the 667 clone adds darker fruit and spice. The wine was aged for 32 months in French oak barrels.

“The 2020 Single Barrel Conner Lee Pinot Noir is a clear burgundy in the glass with a deep pink rim. Very perfumed aromatics of forest floor, rose petals, and plum combine with button mushrooms and a hint of anise. The palate is taught and refreshing with silky tannins and flavors of bright red fruit, allspice, and cola. The finish is spicy with notes of clove, blood orange, and tea.”

BRYAN OTIS, PROPRIETOR

CONNER LEE



LABELED AVA	COLUMBIA VALLEY
VARIETALS	100% PINOT NOIR
FERMENTATION	FERMENTED IN A COMBINATION OF STAINLESS AND CONCRETE TANKS.
AGING	CELLARED IN 30% NEW FRENCH OAK.
ALCOHOL	13.5%
CASES	144
BEST BETWEEN	NOW – 2031
RETAIL	\$65