



2019 began as a flawless growing season. We saw a slightly early bud break and a healthy bloom followed by a lovely summer. We did not see the heat spikes that we have begun to grow accustomed to, but rather mild, sunny days and cool nights. And then the rains came, early. Beginning in September we saw moderate rain, followed by warm weather, before more rain. Then, after the rains had turned all the blackberries to mush, the birds showed up and they were hungry. So harvest 2019 was a challenging one.

Jubilee Vineyard – farmed organically – was harvested on October 8th – one of my last picks. It was hands down the most beautiful fruit of the vintage. Nestled on the west slope of the Eola-Amity Hills and farmed by Jessica Cortell, this site was spared all the difficulties many other sites had.

Fruit was sorted and 50% stem inclusion into open top fermenters. As always this is fermented with native yeast. With a combination of pumpovers and punch downs fermentation lasted 17 days. Wine was placed into barrels – one of which was new – and cellared for 14 months. The wine was hand-bottled on November 18th.