



REX HILL

*2019 Willamette Valley
Pinot Noir*

93PTS

Wine Spectator

10/2022

92PTS

EDITORS' CHOICE
Wine Enthusiast

11/2022

91PTS

Wine & Spirits

4/2022

*The best of the vintage blended
from premier Pinot Noir vineyards
of diverse soils, aspects and clones*

2017 WINE ADVOCATE'S
EXTRAORDINARY WINERY
of the AMERICAS



APPELLATION: *Willamette Valley*
VARIETAL COMPOSITION: *100% Pinot Noir*
HARVEST DATA: *Sept. 19th - Oct 27th, 2019*
VINEYARD SOURCES: *42% Jacob Hart, 14% Witness Tree, 8% Two Mules, 7% Alpine, 6% La Colina, 4% Sunny Mountain, 3% Shea, 3% Pearl, 3% Sims, 3% Alloro, 2% REX HILL, 2% Carabella, 2% Antiquum, 1% Three Trees, 1% other*
CELLAR TREATMENT: *French Oak, aged 10 months, 21% new Oak*
DATE BOTTLED: *Aug 27th - 30th, 2020*
PRODUCTION: *6,037 cases (12/ 750 ml)*
BOTTLING CHEMISTRY: *pH 3.6, TA 5 g/L, Alcohol 13.5%*

TASTING NOTES: Spice-driven with restrained fruit, the REX HILL Willamette Valley Pinot Noir is an overtly complex and layered wine. Pretty, floral notes of lavender and violet join spicy aromas of black pepper, cedar, tobacco and Bergamot tea. There is a taut, lean Old World-style quality to the earthiness on the nose, and the accompanying fruit is on the darker spectrum: black cherry, currant, cassis and wild blueberry. On the palate, the chewy tannins point to the whole-cluster inclusion during fermentation, with a peppery spice element showing through. The palate is again spice-driven and complex, with fresh acidity and an austerity that promises bottle aging potential. The long finish lingers with hints of juicy plum.

VINTAGE NOTES: The 2019 vintage started off with a relatively warm and wet spring. The precipitation continued into early June, and as temperatures rose there was increased disease pressure from the high soil moisture and associated vegetative growth. This was definitely a challenging year, where proper canopy management and sound crop protection practices were crucial for success. Summer was mild and dry. However, conditions became sporadic in mid-September with rains and cool temperatures followed by key weeks of mild and steady weather that allowed fruit to phenologically ripen. Although there will be uneven wines in the Willamette Valley, those grapes that withstood the rains to be picked later benefited from a dry October resulting in wines of excellent quality. Sugars never raced, acids subsided, and tannins matured. Vintage 2019 was a true 'cool climate' year, and a reminder that good work and proper timing can achieve great things in Oregon wine.

