

Phelps Creek

V I N E Y A R D S

2021 Cuvée Alexandrine Pinot Noir

WINEMAKER COMMENT

Every season fourth generation winemaker Alexandrine Roy joins us from Gevrey-Chambertin, France, sharing her expertise of traditional Burgundian winemaking techniques using the grapes of Phelps Creek Vineyards. The result is Cuvée Alexandrine—a reserve level Pinot Noir. This beautiful wine emerges from her personal crafting and final selection of the finest native yeast fermented estate barrels.

PHELPS CREEK VINEYARDS

The most westerly vineyard on the Oregon side of the Columbia Gorge AVA, Phelps Creek is nestled amongst the foothills of Mt Defiance at 1200 feet elevation. Established in 1990, our small boutique winery focuses on estate grown Pinot Noir and Chardonnay varietals, annually producing 5,000 cases of wine in total. Vineyard care takes center stage in our wine production, where sustainable agricultural practices combined with careful management of the fruit yields on the vines lead to the noted luxurious intensity within our bottle.

VINTAGE

The 2021 vintage provided a wild ride, yet ultimately resulted in intense flavors and a beautiful Fall weather harvest. The most unusual occurrence brought Oregon 110+ temperature during June, right on the cusp of flowering. Never before had we experienced such intense heat so early in the season. The vines handled the environmental furnace with aplomb and just paused in their growth. Once the weather passed, the vines exploded in growth, somewhat like those “chia pets” of late night advertisements. We actually switched up our farming and performed vine hedging prior to leaf removal just to effectively control the canopy. Harvest began about the middle of September, but the we were blessed with cool nights which slowed down ripening and preserved natural acidity. During the Summer we proudly became LIVE certified for sustainable wine-growing.

WINEMAKING NOTES

Cuvée Alexandrine Pinot Noir combines three Pinot Noir Clones, Dijon 115, Dijon 777 and Pommard. Harvest separately block by block, each selection undergoes spontaneous, native yeast fermentation, thriving with the native yeast living on the fruit. The wine is barrel aged in French Oak approximately 11 months prior to Alexandrine's final selection. In 2021, after tasting through all the options, Alexandrine Roy chooses the finest 12 barrels which complimented the vintage and site.



TASTING NOTES

Our famed tobacco and spice tones, emanating from volcanic soils, grace a lingering structure of savory red and dark fruit expressions, with acidity permitting extended aging potential. A diversity of clones and micro-climates add layers of sensory experience.

REVIEWS

91 Points - James Suckling (March 2023) *Notes of wild strawberries, dried citrus peel, leafy herbs and dried flowers. Fleshy and firm with crunchy tannins and savory character, with cherry drops and hints of crushed stones to close. Drink now.* - J.S.

BOTTLE NOTES

Harvest Date:	September 2021
Clonal Selection:	67% Pommard, 16.5% Dijon 777, 16.5% Dijon 115
French Barrel Élevage	42% new
Alc:	13.8%
Bottling:	September 2022
Case Production:	309