



2021 Flagship Pinot Noir

Willamette Valley

Wine Statistics

Vineyard Source: 100% Bluebird Hill Vineyard

Harvest Date: 9/16-9/25/2021

Brix at Harvest: 23.9

pH at Harvest: 3.54

Fermentation: In small lots, punch downs and pump overs throughout then lightly pressed to barrel

Élevage: All French Oak; 20% New Oak

Clone Info: 37.5% 115 and Pommard; 20% 777 and 5% 667

Bottle Date: May 11, 2023

Alcohol Level: 13.7% by volume

pH: 3.65

Residual Sugar: ~0

Case Production: 200

Retail Price: \$35

Accolades:

Sunset International Wine Competition Silver Medal

Wine Enthusiast: 92 points

Willamette Valley Round-Up by Jeb Dunnuck: 90 points

Great Northwest Wine Invitational Double Gold Medal

Great Northwest Wine Platinum Competition Gold Medal

San Francisco Chronicle Wine Competition Gold Medal

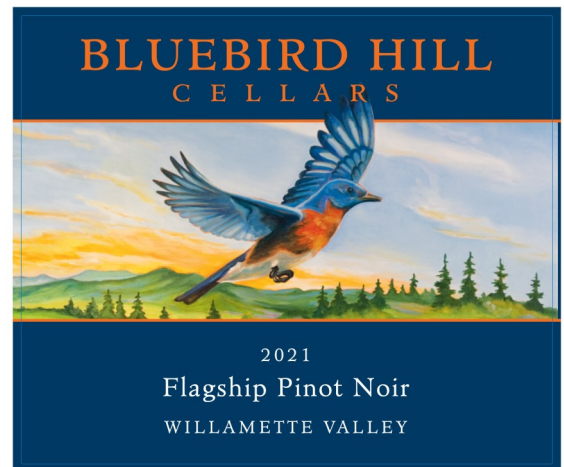
Savor Northwest Wine Awards Double Gold Medal

Tasting Notes:

This is not a wine to be consumed when hungry. First, there is the pronounced aroma of a warm blackberry scone. The scone is joined by aromas of violets, cedar and straw. Blackberry flavors unite with a chocolate, vanilla and baked good flavor reminiscent of a Bismarck pastry. Fortunately, firm tannins and crisp acidity keep everything in balance. – Michael Alberty /WE

Serving Temperature: 56-60 °

Pairing Suggestions: Salmon, veal, chicken, turkey, rabbit, any game bird, filets of beef or pork, lamb, and a well-drained duck; Pasta with pesto or lighter tomato cream sauces, mushrooms sautéed with red wine; Brie, Camembert, herbed crèmes, cheddars, Havarti and jack cheeses; tomatoes, beets, carrots, caramelized onions and bell peppers.



About Us: Neil & Sue Shay moved to the Willamette Valley in 2010 and found a six acre homestead nestled into the southwest Coastal foothills of the Willamette Valley in the Village of Alpine, west of Monroe, Oregon. Inheriting an overgrown Christmas tree farm, it took three years to fully clear their land and they began planting grapevines as cleared land was available. Only once the trees started to go, could they truly appreciate the full potential of their property: aside from the long-distance view the site is absolutely perfect for growing grapes, a warm hilltop site that enjoys gentle summer breezes with southeastern- and western-faced slopes to capture the sun's energy. Presently they stand at three acres in vine, planted at a high density, perhaps more typical of France than Oregon. Although Neil & Sue love the Burgundian-style Pinot noirs and have many of their favorite Dijon clones planted along with Pommard and Wädenswil, Bluebird Hill wines strive to tell the story that the Willamette Valley is a unique place that can produce outstanding wine, reflecting it's own special terroir. Bluebird Hill wines are small-batch and handcrafted, and always will be, with a commitment to make distinctive wines from exceptional fruit using a combination of traditional and modern winemaking techniques with a focus on detail.

Bluebird Hill Cellars

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