



2019 Zenith Vineyard Reserve Pinot Noir

Willamette Valley

Wine Statistics

Vineyard Source:

100% Zenith Vineyard

Harvest Date: 10/4/2019

Brix at Harvest: 22.3

pH at Harvest: 3.39

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

Élevage: All French Oak; 20% New Oak

Clone Info: 50% Pommard; 50% 777

Bottle Date: August 29, 2021

Alcohol Level: 13.6% by volume

pH: 3.61

Residual Sugar: ~0

Case Production: 100

Retail Price: \$54

Accolades:

2022 Wine Enthusiast: 92 Points

2022 McMinnville Wine Classic Gold Medal

2022 San Francisco International Wine Competition Silver Medal

2022 LA Invitational Wine Challenge Gold Medal/90 Points

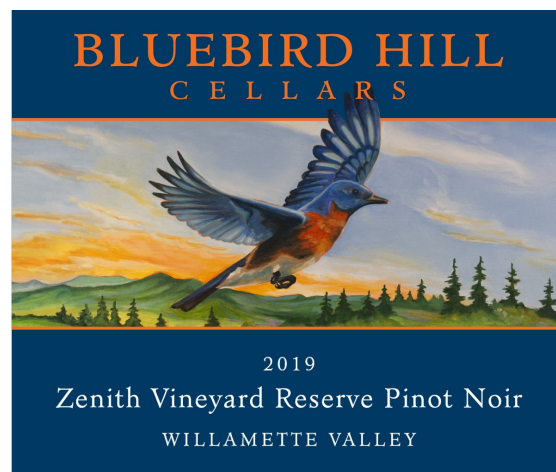
2022 Savor NW Wine Competition Bronze Medal

Tasting Notes:

The vineyard is in a sweet spot in the Eola-Amity Hills AVA and its fruit brings lush and bright raspberry and cherry hard candy flavors. It has the hard shell and lasting impact of sucking on a cherry Life Savers (I mean this as a positive), which carries on through the extended finish. P.G. Wine Enthusiast

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-lot 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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