



Domaine Loubejac

2019 PINOT NOIR SÉLECTION de BARRIQUE

The Year:

2019 marked the return of a typical vintage for Oregon. The winter months brought cool temperatures to the area, but gave way to warmer temperatures as we moved into spring. The warm weather gave the vines a boost to start the growing season. As the summer months came and went, they brought with them cooler than average daytime high's and above-average amounts of rainfall for that time period. Moving into fall, precipitation the first days of September extended the ripening time of the fruit and pushed out harvest just slightly. Bright and sunny days with cool dry nights returned for the rest of September and continued into October allowing for ideal conditions to make the call to pick. Overall the vintage produced wines with delicate nuanced aromas and balanced acidity.

The Sélection:

Only our favorite barrels make it into this Pinot Noir. This wine is the best combination of land and hand. The best fruit from our favorite blocks and the best result of our winemakers using their hands during harvest. This is the best that Domaine Loubejac can offer.

The Winemaking:

Sticking to our classic style, this fruit is hand harvested from across all clones and blocks of the vineyard. This blend is not predetermined, we let the land tell us what blocks to use. So we ferment in 1-10 ton lots using a variety of extraction techniques to bring breadth and balance. As the wine ages in barrel we taste bi-monthly selecting only our favorite barrels for the final blend.

pH: 3.7 TA: 5.1g/L 13.8%ABV

The Flavors:

Fresh cut strawberries, currants, vanilla, slightly dried tobacco leaf, brown sugar and dark cherry. This wine has had the most love in the winery, so it's juicy and giving with seamless refined elegance. Be fancy and take this to your next dinner party or have it on a Monday. It doesn't judge, it's appreciates you. Cheers and thank you!