



AMBAR

AMBAR ESTATE 2021 PINOT NOIR DUNDEE HILLS WILLAMETTE VALLEY

The inaugural 2021 Ambar Dundee Hills Pinot Noir was created with terroir in mind. This blend is produced from all the Pinot Noir blocks grown at Ambar Estate. A mix of Dijon clones first planted in 2018, this blend showcases the classic red fruit and supple texture of wines produced in the Dundee Hills. After handpicking and destemming, our 2021 Pinot Noir spent 21 days on skins. After primary fermentation, the wine was sent to 35% new French oak for 12 months of élevage prior to bottling in February 2023. The 2021 Ambar Dundee Hills Pinot Noir is the first chapter in what will be a long estate legacy. Dark red cherries, a hint of lavender and spice dominate the initial aromatics. The palate is supple with a generous amplitude of tannin that carries the texture to a long finish.

Varietal	100% Pinot Noir
Appellation	Dundee Hills
Harvest Date	September 3
Bottling Date	March 2023
Barrel Aging	18 months
Alcohol	13.9%
Cases Produced	101

Decanter 95

THE 2021 GROWING SEASON

The 2021 growing season was warmer than average in the Willamette Valley, producing beautifully ripe fruit with vibrant flavors. A dry spring led to lingering rain showers during bloom, which reduced the yield in some blocks. Then an abnormal heatwave spread across the valley, with temperatures reaching as high as 115 degrees Fahrenheit. Fortunately, the fruit prospered as high temperatures occurred between bloom and véraison when berries were hard and less sensitive to damage. Temperatures tapered off prior to harvest, with warm days and cool nights, which allowed the fruit to ripen at a slow and even pace. Harvest began on September 3. The resulting wines are balanced with focused flavors, stunning fruit, gorgeous vibrancy and incredible aging potential.



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