



## Ashlyn (Pacific Rim) Background

**Owner:** Pacific Rim Winemakers / Mariani family **Country:** United States / Oregon / Willamette Valley

**Founded:** 1992

**Annual Production: 15,000cs** 

**Description:** Pacific Rim Winemakers is a Washington-based winery owned by the Mariani family (owners of the import firm Banfi Vintners). The winery was originally founded by Randall Grahm of Bonny Doon fame. While the winery originally specialized in Riesling from eastern Washington, it has since expanded both in terms of varietals and geography and now encompasses terroir-driven projects such as Willamette Valley's Ashlyn.

## Wine Notes – 2019 Ashlyn Willamette Valley Pinot Noir

The name 'Ashlyn' is derived from the ancient Gaelic word "aisling" which means 'dream' or 'vision' and refers to a very specific type of vision - once dreamt, the dreamer can never be content again. Ashlyn Pinot Noir is grown and produced in the heart of Oregon's famed Willamette Valley, one of the world's great sources for Pinot Noir. Winemaking is carefully overseen by experienced local winemaker Bryan Croft. Sourced from low-intervention, hand-harvested grapes, the wine is medium garnet in color with a nose of ripe fruits. It opens with a classic Oregon Pinot Noir profile of juicy cherries and tart cranberries on the nose and wildflower on the palate, balanced with subtle earthiness, minerality, and a ping of fresh acidity for balance and freshness. This exceptionally smooth, elegant and drinkable gem is everything a Willamette Valley Pinot should be.

## **Technical Specifications**

Varietal Composition: 100% Pinot Noir

**Vineyard Region:** Eola-Amity AVA, Willamette Valley

**Production Volume:** ~1000 cases

**Vineyard Characteristics:** Marine sedimentary and volcanic soils, south / southwest-facing

sloping vineyards at 5-30% grade

Winemaking / Vinification: Hand-harvested, low-intervention grapes, 100% destemmed,

fermented in 7-18 ton stainless steel tanks for 7-10 days

Aged 15 months in 288L French oak barrels (10% new), followed by

6 months bottle age prior to release. Filtered.

Residual Sugar: 0.0
Acidity: 4.8 g/L
Alcohol / Volume: 13.9%