

# Wines by Alisa Jacobson



## 2019 TURNING TIDE PINOT NOIR Eola-Amity Hills, Willamette Valley, Oregon

### PHILOSOPHY

Turning Tide wines are sourced from vineyards that are farmed with organic practices and an emphasis on the principles of regenerative agriculture, which empowers growers and vintners to look for every possible opportunity to enhance the ecosystem around the vines. Respectfully cared for at the winery, our wines are then packaged in recyclable, sustainable, and earthfriendly materials from companies that also practice environmentally conscious manufacturing.

### VINEYARDS

The 2019 Turning Tide Pinot Noir is sourced exclusively from the Sojeau Vineyard. Our vines are rooted in volcanic soils in the Eola-Amity Hills appellation where warm days are tempered by swift-moving cool evening breezes ushered in through the Van Duzer Corridor. All our vineyards are farmed in an environmentally conscious manner to protect water purity and to encourage soil and vine health. Respectfully cared for at the winery, our wines are then packaged with eco-friendly materials.

### ABOUT THE VINTAGE

The degree-day accumulation in 2019 were cooler than the 30-year average, which allowed grapes to hang on the vines for longer than is typical. We picked our grapes at the optimum flavor profile, helping preserve freshness and complexity with lower alcohol.

### WINEMAKING

Pinot Noir grapes are gently pressed, slowly fermented in stainless steel with 10% whole clusters, and zero chaptalization; fermented to absolute dryness. The wine is then aged in 70% neutral and 30% new French Burgundian oak barrels for 18 months with limited sulfur additions, resulting in a finished wine with no sugar and naturally low alcohol.

### TASTING NOTES

Lifted, bright, and velvety.

### WINEMAKER

Winemaker Alisa Jacobson (AJ) is a Northern California native who travels the world hiking, exploring, scuba-diving, and going on culinary adventures when she's not in a vineyard or winery.

COMPOSITION: 100% PINOT NOIR  
CLONE 115 AND POMMARD  
ORGANICALLY-FARMED  
PICK DATE: OCTOBER 3, 2019  
BOTTLING DATE: APRIL 28, 2021  
ALCOHOL: 13.5%  
PH / T.A.: 3.61 / 5.1 G/L  
PRODUCTION: 95 cases