



### Monday's Child

Hope Well 2019 Pinot Noir, Eola-Amity Hills

Harvested September 29, 2019

100% Pinot Noir, 100% organically farmed

100% destemmed, Not inoculated

100% neutral french oak

Alcohol 13.5%, pH 3.23, TA 6.3 g/L

200 six-bottle cases, bottled February 11, 2020



### Tuesday's Child

Hope Well 2019 Pinot Noir, Eola-Amity Hills

Harvested September 29, 2019

100% Pinot Noir, 100% organically farmed

100% destemmed, Not inoculated

100% neutral french oak

Alcohol 13.5%, pH 3.51, TA 6.1 g/L

200 six-bottle cases, bottled February 11, 2020

## The Children, Vintage 2019

*"Monday's Child is fair of face, Tuesday's Child is full of grace"*

(Old English nursery rhyme)

However benignly we began the growing season in 2019, unprecedented humidity through July and August ramped up disease pressure and kept everyone on their toes until September, when rains paused the harvest trajectory. We waited. This is our kind of year, when the pressure is high and everything is on the line. These are the years that define our intent.

We were rewarded for gutting out the rains by a dry and cool spell that brought a beautiful array of flavor and aroma that peak in 'cool' harvests, when we easily pass 110 days after flowering and still have green leaves and time to spare. One beautifully dry day we snuck out and picked a few rows of perfectly ripe Pinot noir from all corners of the vineyard combined into one lot. The flavors were symphonic; aromas so subtle, my mind was reeling with ideas of how to capture the dimensionality of what we had in that fruit.

Time, temperature and temperament framed the infusion experiment for the children. All picked at the same time, three children were separated from one lot. This was not a rosé experiment; this was about pulling perfect ripeness through a prism to see what was on the other side.

**Monday's Child** spent less than 24 hours on the skins and went to press cold. A cold and brief infusion to preserve the layers of crisp flavor and the effusive bouquet of spring flowers and berries. **Tuesday's Child** spent 48 hours on skins, a longer infusion, at ambient temperature (which was cool, not cold) before going to the press. At 48 hours she was a completely different child than her sister, spice and bramble in her hair. The third child yet rests, but went through a fully traditional Pinot noir maceration, on skins until dryness, and then to barrel to sleep even though her precocious sisters have already been bottled.

What we hope for these children is that they each uniquely express the infinite quality of the womb they shared. As Hope Well evolves and the system grows in complexity and vivid life, we hope to share as much of her music and beauty through wine, food, and spirit as we possibly can. ~ Mimi Casteel

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*Human. Nature. Hope Well*