

2020 Redolent Wine Brother From Another Mother



VINIFICATION

Grapes were hand-picked and brought directly to the winery in 1/2 ton totes in perfect condition. We co-ferment the two varietals in one vessel, allowing the fruit to come together through the 3 week fermentation process, using native yeasts. After fermentation, the wine is racked to neutral french oak for eight months of aging before bottling. Bottled unfiltered and unfiltered in June of 2021.

WHAT THE HECK IS THE BFAM ALL ABOUT

Brother From Another Mother is co-fermented glou glou vin de soif goodness. Pinot Noir from the Willamette Valley and Nebbiolo from the Columbia Valley are co-fermented to produce a dynamic wine that should pair well with just about anything. Pasta night at home? Check. Burgers or steak on the grill? Check. Pizza night? Check. Chugging straight from the bottle? Check. Tuna poke? Heck, it probably would work. "Crushable" is the word that comes to mind when drinking BFAM. We like to serve this at cellar temp, meaning around 58 degrees. So, if it's hot out, this wine is fine to hang out in the cooler or fridge for a bit. No need for it to be fully cold by any means, but at the right temp, this wine sings. And while this wine is definitely a vibrant and super fun drink right away, we believe it has the guts to age a bit. That said, if you drink all up right away, we would not blame you.

AROMA & FLAVORS

Aromas of cherry, tar, roses, highbush cranberry, and flowering savory herbs, lead into flavors of dark cherry, blackberry, white pepper, ripe strawberry, and sage finishing with a nice tannic grip.

HARVEST - October 4, 2020

PRODUCTION - 296 Cases

RELEASE DATE - August 2021

VARIETAL COMPOSITION - 50% Nebbiolo, 50% Pinot Noir

VINEYARDS - Waving Tree Vineyard & Bieze Vineyard

AVA - Columbia Valley and Willamette Valley

ABV - 13.5%