

2021 PROJECT M **KAIROS “SHADOW”** PINOT NOIR



At PROJECT M, we believe every wine tells a story with three chapters: people, place, and time. Our Kairos Series Pinot Noir honors Time. Like time, Kairos never repeats, with each vintage bearing a unique name and label image. Winemaker Jerry D. Murray creates these wines to mark the passage of time and life.

VINTAGE

In June of 2021, a “heat dome” settled over the Pacific Northwest, resulting in extreme temperatures obliterating previous record highs. Because grapes were in the earliest stages of their reproductive cycle, the impact was minimal. August saw a cooling trend that continued into a somewhat wet September and October. The harvested fruit contained ample structural components, developed flavors, and ideal chemistries.

VINEYARD

Lots from the Momtazi (55%, McMinnville AVA) and the Filament (45%, Eola-Amity AVA) were used to assemble the 2021 Kairos “Shadow” Pinot Noir.

WINEMAKING

All lots were permitted to begin fermentation spontaneously. Barrels of Momtazi Vineyard contributed a mysterious darkness, fitting with the “Shadow” theme. The Filament Vineyard brought fresh but black fruit flavors, a sense of bottomlessness and acidity.

TASTING

The 2021 Kairos “Shadow” Pinot Noir announces its arrival with a dark, delineated nose of black cherry, toasted oak, exotic wood resin, dried lavender, and cola. It enters as a sleek, shimmering wave of bright black cherry. The mid pallet quickly unfolds into a pop-up of fruit and earth flavors. The black cherry continues with hints of ripe raspberry and black plum. More compelling is the balanced interplay of savory notes as damp earth, warm Indian spices, and thyme augment the fruits. Wrapped in a dense dark purple satin fabric, the tannins convey an angst typical of youth. Though not implicitly, they promise to develop into a structure of subtle power and generous grace that the astute might find stunning. The finish is fragrant black tea and cherry that slowly fades like the sound hanging in the air when a symphony finishes.

pH: 3.54
TA: 5.5 g/L
Alcohol: 13.66%
AVA: Willamette Valley

PROJECTMWINES.COM



info@projectmwines.com