



2022 Pinot Noir Willamette Valley

2022 Vintage Summary

Post-bud-break, a cold front brought record-low temperatures and frost into the Willamette Valley, leaving many to wonder if there would be any crop to harvest in Fall. May and June followed with unusually cool temperatures, furthering the worry of low yields or a complete loss. July through September was surprisingly warm and helped get the growing season back on track. Ideal conditions continued into October, allowing the fruit extra weeks of hangtime not typically seen in recent vintages.

Vinification

The fruit underwent a two-day soak prior to fermentation for a total of nineteen days of skin contact. 100% malolactic fermentation occurred over a five month period. The wine was aged for eight months in French oak barrels from a variety of coopers.

Harvest Date: October 3rd to October 15th, 2022

Brix:	22.8
pH:	3.76
Alc:	13.3%

Winemaker's Tasting Notes

Aromas are pretty, with hi-toned fruits, cedar, vanilla bean, dried herbs de Provence. The palate is juicy, with notes of red cherry, spiced plums, milk chocolate, and leather with a lingering spice on the finish.

Product of Willamette Valley, Oregon

