



Willamette Valley Pinot Noir 2022

Vintage Highlights

2022 was a very unusual year for Oregon. A spring frost followed by cool wet weather led to a very late budbreak around July 4th had many vineyard managers and winemakers nervous. Fortunately we had one of the warmest falls ever for Oregon and we still got plenty of time to ripen the fruit, but everything was just shifted back a month from our usual schedule. Harvest began on October 6th and finished October 17th.

Winemaking

Our 2022 Willamette Valley Pinot Noir is made by blending together our two different Estate properties. The Van Duzer Corridor Estate brings a fresh and bright acid profile to the wine, while our Dundee Estate fills out the richer fruit component. Pinot Noir grapes are harvest at the peak of ripeness and fermented in small lots that are gently pumped over during fermentation. This creates a wine with a focus on a fruit forward nose, but a subtle and fine-grained structure. The wine is aged for ten months on 25% new French oak prior to bottling.

Tasting notes

The nose shows bright notes of strawberry, raspberry, and fresh cherry that are lifted by a subtle caramel and vanilla note from the oak. The fruit and oak aromatics are balanced with a subtle savory notes of forest floor. The acid profile is fresh, tannins are delicate and refined, and the finish is long and mouth watering.



Appellation

Willamette Valley AVA
85% Van Duzer Estate, 15% Thoma Estate

Composition

100% Pinot Noir

Clones

Various

Production

5685 Cases

Alcohol

13.5

pH. Level

3.63

