

2022 WILLAMETTE VALLEY PINOT NOIR

SRP: \$25 | 31,594 CASES PRODUCED

BRIGHT CHERRY SUPPLE



Willamette Valley

VINEYARD COMPOSITION

A purposeful selection of sites across the Willamette Valley AVA that best represent the spirit, quality, and ethos of what has made this part of Oregon so special.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

After a brief cold soak, these lots were fermented for between 10-12 days before gently pressing off the skins. A careful selection of oak totaling no more than 15% offered an elegant framing for such a late vintage.

HARVEST ALCOHOL

October 2022 13%

BOTTLING pH

May 2023 3.59





NOTES FROM WINEMAKER, KARL WEICHOLD

The nose is rich with cherry and warm spices, and the garnet hue is deep and inviting. The palate reveals a bit more bramble and deep cherry notes as it moves into a voluminous, persistent finish. The tannins are firm but yielding.

VINTAGE OVERVIEW

The 2022 growing season was full of surprises, resulting in a miracle harvest of delicious, age-worthy wines with balance and vibrancy. The vintage kicked off with a cold and wet spring that turned worrisome when an unusually late-season freeze event affected lower-lying sections of the vineyard. Slowly but surely, temperatures began to warm by mid-May and continued to rise throughout the summer, allowing the vines to flourish. Harvest commenced on September 13, almost four weeks behind recent vintages. Fortunately, moderate temperatures and clear skies facilitated a steady intake of fruit until finished on October 21.













