

2022 DUNDEE HILLS ESTATE WHITE PINOT NOIR

SRP: \$40 | 900 CASES PRODUCED

WHITE PEACH MINERAL JUICY

APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

Our White Pinot Noir is sourced from vines planted in the late 1990s, between 400 - 500 ft elevation situated on Jory volcanic soils.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

This White Pinot Noir was gently pressed off the skins and the juice was fermented in French oak barrels. It aged in 15% new French oak for 11 months before blending, and aged for an additional six months in stainless steel before bottling.

HARVEST ALCOHOL

September 2023 12.5%

BOTTLING pH February 2024 3.28



NOTES FROM THE WINEMAKER

The White Pinot Noir is one of the most unique wines we produce. It has the freshness and vibrancy of a white wine coupled with the structure and density of a red wine. It opens with a flush of white floral aromas and stone fruit on the nose, with delicate aromas of cherry and plum that are particularly unique. Juicy white peach and pear elements come through on the palate, with a refreshing mineral finish.

VINTAGE OVERVIEW

The 2022 growing season was full of surprises that resulted 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.













