



Dundee Hills 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. However, to our joy and surprise, an unseasonably and historically warm fall allowed our Dundee Hills Estate to reach full maturity. Harvest occurred on October 14th.

Winemaking

Our Dundee Hills Pinot Noir is brought to the Estate in small block picks — 5 different blocks make up this wine. Pommard, 115, and 113 are the clones used. Each of the blocks was fermented in a small vessel ranging from 2-5 tons. Hand punch downs occurred during fermentation and the wines were aged in 30% new French oak for 11 months prior to bottling.

Tasting notes

The nose of our 2022 Dundee Hills Pinot Noir displays a classic contrast between earthy and fruity characters. The nose presents notes of strawberry, red cherry, hibiscus and guava while also displaying a forest floor and red beetroot aroma. A hint of baking spice and sweetness from the oak aging helps to lift the nose and round out the palate. The texture is round and rich, but there is a distinct tannic presence and acidity that brings crispness and freshness to the wine.



Appellation

100% Dundee Hills
100% Dundee Hills Estate

Composition

100% Pinot Noir
Clones
Pommard, 115 and 113

Production

505 cases

Alcohol

13.8%

pH. Level

3.58

