

Composition



2022 PINOT NOIR, CHEHALEM MOUNTAINS

WINERY

Visionary Oregon wine project led by Bertrand de Villaine of Domaine de la Romanée-Conti and Katrina Rank, bringing Burgundian winemaking talent to express the Willamette Valley climate and terroir. Focused on single vineyard Chardonnay and Pinot Noir, with conscientious approaches to farming and the pure expression of terroir. Their growers share their sensibility and approach. Pursuing excellence from grape to glass, they're constantly evolving their vision.

WINE

Biodynamically and dry farmed, single vineyard Pinot Noir.

VINEYARDS

Located on the edge of the Ribbon Ridge on the south slope of the Chehalem Mountains AVA. Willakenzie sedimentary soils are present in this section of the AVA. The vineyard sits on a gorgeous ecosystem, including livestock, birds, sheep, and a trusty collie. Dry-farmed with biodynamic preps and no synthetic chemicals, the focus is to regenerate the soil, add native plants and allow beneficial species to thrive.

VINTAGE NOTES

The year of the lowest lows and the highest highs. April frosts killed many primary buds across the Willamette valley. Exceptionally rainy spring led to high disease

pressure but great soil moisture. July turned the corner on what was a record setting wet spring with dry and perfectly warm weather. A sensational bloom and an ideal October were all that we needed to end the year feeling like we could barely remember the cool, wet spring.

WINEMAKING

We carefully selected excellent Pinot Noir clones for this vintage. The grapes were hand harvested before dawn on October 5th, and placed in a 3.5 ton concrete fermenter. The fermentation process starts naturally with native yeast. We perform gentle pump overs and pigeage to extract flavors and fine tannins. The primary fermentation lasts for 14 days. After fermentation, we combine the free run and pressed wine. The wine ages in 30% new and neutral Marc Plantagenet Burgundian Extra Tight Grain French Oak.

TASTING NOTES

Deep and Shiny red. An explosive nose of strawberries and raspberries melted. A touch of pink pepper exalts aromas. The mouth is open on very fresh energy carried on by a discreet acidity. Silkiness is present, but in its youngest stage and few years will help tannins already supple to express more richness.

VINEYARD

Region:	Oregon
Appellation:	Willamette Valley
Soil:	Sedimentary Soils
Exposure:	South-facing slope
Eco-Practices:	Dry farming with Biodynamic practices
Certification:	Organic

WINEMAKING

Yeast:	Native
Varietals:	100% Pinot Noir
Aging:	10 months in oak barrels; 30% new oak

TECHNICAL DETAILS

Alcohol:	12.7%
Total Acidity:	6.7 g/L
pH:	3.8