

2022

## OWN-ROOTED PINOT NOIR

WILLAMETTE VALLEY



### THE WINE

Our "Own-Rooted" Pinot Noir showcases several old-vine sites in the Willamette Valley, each at least 30 years old, and planted at a time when rootstock was relatively rare in Oregon viticulture. Our own Bishop Creek Vineyard supplies a portion of the blend, showing off its characteristic black fruit. Hyland Vineyard, the oldest in the McMinnville AVA, sits atop a hillside looking over the Van Duzer Corridor, and its 45 year old vines supply tension in this wine. 1990-planted Pommard from Nysa Vineyard completes this wine, supplying elegant red fruit and spice.

### TASTING NOTES

Previewing this ungrafted, old-vine bottling every year never fails to deliver an anxious anticipation amongst the team for what haunting pleasures will be in store. This 2022 vintage is rugged aromatically at first pass, but then casually volunteers forest floor soil aromas and savory black olive properties as it unrolls in the glass. On second pass its stout disposition gives way to fresh pine aromas, crushed flowers, loganberry liqueur and ground cocoa powder. There's a wetness to the texture that fools you into thinking the wine lacks any interest in itself at first, only to pivot quickly into a stunning display of density and persistence as it thickens on your palate. A Christmas spice checks in quickly, then black tea and herbs emerge with a savory roasted meat character framed with flower concentrate that's purplish in color. It's restrained at this young age, but you can sense the unbridled power coiled behind its curtain. The tremendous potential of this wine cannot be understated, patience is encouraged and will be rewarded.

### VINTAGE NOTES

The 2022 vintage was one of the most unique harvests in recent memory. Typical rainfall and winter temperatures kicked off the vintage, but winter was not yet over as temperatures plummeted in April. Bloom resumed, but a late budbreak found us delaying our first pick until October 10th, a full 30 days beyond the 2021 harvest schedule. But this prolonged hangtime and extended cool evenings of September and October generated compelling and unique acid structures and textures. Pinot Noir shows classic, cool-climate aromatics reminiscent of vintages long ago. A delicate and ethereal structure shows elegance on the front end, but a generous complexity develops in the mid-palate with waves of citrus fruit acidity intermingling with a dark blackberry liqueur and minerality essence. Lifted and upright from start to finish with an unrelenting precision and energy throughout.

**Harvested:** October 10-17

**Harvest Brix:** 22.5

**CÉPAGE:** 100% Pinot Noir

**CULTIVATION:** Organic, bio-dynamic

**AVA:** Yamhill-Carlton, Dundee Hills, McMinnville

**VINE AGE:** Up to 47 years

**Vendange:** Hand-picked, 1/8 ton cherry bins, field and winery sorting

**VINIFICATION:** 100% destemmed, spontaneous native yeast, unfinned, unfiltered

**ÉLEVAGE:** 15 MONTHS, 50% new French oak

**TA:** 6 G/L

**P H:** 3.53

**DATE BOTTLED:** May 14, 2024

**CASES PRODUCED:** 413

