

## LEWMAN VINEYARD, ESTABLISHED 1992

Lewman Vineyard was established in 1992 by our late neighbor and friend, Dennis Lewman. We purchased the vineyard in 2020. In Dennis's memory we continue to honor his name on our label.

Lewman Vineyard is adjacent to Bethel Heights Vineyard on the north and Justice Vineyard on the west. It shares the shallow volcanic basalt soil typical of Bethel Heights Vineyard. The elevation is 460' to 525' and the vineyard includes 6.4 acres of Pinot noir in eight blocks of various clones, planted between 1992 and 2016.

### THE 2022 VINTAGE

I would sum up the 2022 vintage as lucky; without precedent and very lucky. Had October been anything like it normally is, we would have struggled with phenolic ripeness, analytical ripeness, really all the ripenesses.

A very wet Spring followed by a cooler than normal start to the Summer had me concerned about how deeply into October we would probably be harvesting. There were moments towards the end of summer when it seemed certain that we would struggle to get ripeness where we wanted, and then those moments blurred into a series of high 70s low 80s temperatures...in October. In the middle of October. I've lived in Oregon my entire life and I've never seen anything like it. Pessimism quickly became optimism as the endless Summer of 2022 rolled on for an extra month. It was the warmest October on record.

For sheer volume, 2022 was one of the most generous vintages in recent memory, and at this state of play the wines are very exciting, show tremendous potential and fascinating variations based on pick date and site.

~ Ben Casteel, October 2023



2022 PINOT NOIR • LEWMAN VINEYARD

*Certified Organically Grown*

Harvest date: October 14, 2022

Fruit source: Lewman Vineyard 777 planted 2002 (95%),  
and a bit of 667 and 943 planted 2013-2016

Grapes at harvest: Brix 23.2, pH 3.01, TA 6.1 gr/liter

Finished wine: Alcohol 13.3%, pH 3.55, TA 5.6 gr/liter

Barrel aged 14 months in French oak, 38% new barrels  
585 cases produced

Bottled unfined December 12, 2023

**VINIFICATION:** All the fruit was hand sorted and destemmed without crushing into two 4-ton stainless steel fermenters and one oak fermenter. After a five-day cold soak, the fermenters warmed naturally and were punched down twice a day at the onset of fermentation. After the fermentations had reached peak temperature (92° F in the cap), the tanks were aerated once a day. The new wine was pressed at dryness, settled for 5 days, then racked to barrels.

**WINEMAKER NOTES:** This is our third vintage farming Lewman Vineyard and our second making a singular wine since we purchased the property. We had many excellent options at our disposal, and we elected to focus our attention on the southern blocks, which we felt had the best natural balance on the property. One of the many things that makes this property unique is the way savory and fruit come together: aromas of shiitake mushroom, soy, and cooking chocolate layer over black cherry, blueberry, and blood orange. There is a density and gravity to this vintage and this wine that will reward 3-5 years of patience and I think the real payoff will come in 10-15 years.