

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 of 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, and these fears were not helped by the sheer size of the crop we set, even after thinning to one cluster per shoot. Being a late site, we were not really affected by the April frost event that reduced the crop in so many vineyards in the Willamette Valley, since we didn't have bud break yet.

Disease pressure was similar to the challenges of 2019 with atypical Summer humidity keeping us scrambling to keep up with cultural practices and our organic spray program but we were occasionally bailed out by periods of explosive heat through July and August. There were moments when it seemed we might 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 our 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, February 2023



2022 PINOT NOIR ROSÉ

ESTATE GROWN

Certified Organically Grown

Harvest date: October 19, 2022

Fruit source: Wädenswil clone 1977,
and Lewman Vineyard Pinot Noir 1992

Grapes at harvest: Brix 21.5, pH 3.25, TA 7.8 g/L

Finished wine: Alc 13.1%, pH 3.28, TA 7.2 g/L

Bottled February 14, 2023

478 Cases produced

VINIFICATION: The fruit was whole cluster pressed and settled 72 hours prior to racking into its stainless steel fermentation tank. Fermentation was cool, never exceeding 58 degrees F, and lasted for one month. The wine remained in tank and on its fermentation lees for an additional three months before racking and bottling.

WINEMAKER NOTES: Fruit for our Estate Rosé is picked early, whole cluster pressed to avoid extraction of tannin, fermented cool in stainless steel with no malolactic fermentation, and voilà – a bright, refreshing wine that captures the essence of summer, with all the aromatic complexity of Pinot noir but with the lighter body of an elegant aromatic white wine.