

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 BLANC • ESTATE GROWN

Certified Organically Grown

Harvest date: October 17, 2022

Grapes at harvest: Brix 23.0, pH 3.17, TA 8.0 gr/liter

Finished wine: Alcohol 13.5 %, pH 3.29, TA 7.1 gr/liter

Barrel aged 10 months in neutral French oak and stainless steel drums, no new barrels

No residual sugar

Bottled unfiltered September 11, 2023

240 cases produced

VINIFICATION: The fruit was whole cluster pressed and settled 72 hours prior to racking into a jacketed, stainless steel fermentation tank. Fermentation was cool, never exceeding 58° F and lasted for one month. The new wine was then racked to four 228L neutral barrels and four stainless steel drums for aging on lees. After ten months the wine was racked and bottled without malolactic fermentation.

WINEMAKER NOTES: At a scant one acre planted in 1992 on one of the best pieces on the West side of our estate vineyard, our own-rooted Pinot Blanc continues to be a favorite of mine, despite the diminishing amounts we bring through the door. 2022 made us all hold our breath as a late season pushed harvest into mid-October, but the weather cooperated and we produced a lush, tropical wine with mouthwatering acidity and a supple texture gained from extended lees aging.