

# 2022 PINOT NOIR *White Pinot Noir*

## VINTAGE FACTS 2022

Following a relatively warm winter, the spring of 2022 will be remembered for frost impacts and prolonged cool and wet conditions into mid-June. In Oregon, the winter was the eighth warmest on record. The vines were slow to recover but experienced nearly ideal conditions during bloom, leading to a much larger than anticipated fruit set. The rest of the summer provided ample warmth, with certain areas experiencing a record-breaking stretch of eight days over 95 degrees in late July, but very little heat stress.

The 2022 growing season in the Pacific Northwest from April through October was a whiplash from a cool and wet spring to one of the driest and warmest ripening periods on record. When bloom finally arrived, it did so during a moderate heat spike but under mostly clear skies, resulting in a great fruit set and ultimately very large clusters. As a result, fruit thinning was very important. The lack of growth that we had during the cool April delayed ripening and a late harvest period.

Harvest occurred in glorious conditions. A run of days with temperatures above 80 degrees in early October was welcome. Thankfully, the clear weather held and allowed the grapes to improve flavor and quality. Willamette Valley Vineyards' harvest concluded on October 31st. The Pinot Noir yields were especially fruitful with great potential. It was the largest harvest to date for Willamette Valley Vineyards with over 2,000 tons harvested off our estate vineyards.

*Courtesy of Gregory V. Jones, CEO, Abacela Vineyards and Winery.*

## WINEMAKING NOTES

Made from our Pinot Noir picked at the peak of ripeness and immediately gently pressed to release free-run juice without color or tannins from the skins. The juice was fermented and aged on its lees in stainless steel tanks and neutral French oak. This produced a wine that expresses both red and white wine characteristics – creaminess, rich mid-palate, bright aromas and flavors with balanced acidity.



## TECHNICAL DATA

**Grape Type:** Pinot Noir

**Clones:** 114, 115, Pommard and Wädenswil

**Appellation:** Willamette Valley

**Soil Type:** Jory (iron rich volcanic), Nekia (shallow iron rich volcanic), Laurelwood (windblown, glacial loess), including Pisolites and Missoula Flood sediment

**Harvest Date:** Sept. 26 – Oct. 4, 2022

### Harvest Statistics

- **Brix:** 21.7°
- **Titrateable Acidity:** 7.87 g/L
- **pH:** 3.14

### Finished Wine Statistics

- **Alcohol:** 13.1%
- **Titrateable Acidity:** 7.980 g/L
- **pH:** 3.16
- **Sulfate Level:** low

**Fermentation:** Stainless steel tanks

**Bottling Date:** April 21 – 27, 2023

## TASTING NOTES

The wine displays bright translucent tones as it moves in the glass. The soft presence of honeydew and guava entices the drinker to pause and enjoy the delicate aromas. It contains floral and fruit notes in both smell and taste. Mirrored characteristics of citrus, lime and honeydew abound with bright acidity and a lively palate. Notably, there is a weighted feeling as you drink the wine, allowing the fresh flavors to linger.

**Peak Drinkability:** 2023 – 2026

## FOOD PAIRINGS

This wine pairs well with savory dishes such as French bouillabaisse, lemon and garlic marinated pork loin, baked brie and truffle fries.

