

PÈRE AMI

Père Ami, a red blend, is dedicated to Jim Bernau's Father, Fred Bernau. Père Ami, translated to "Father Friend," is sourced from the Umpqua Valley where Fred was a small town lawyer, as well as a big believer in the future of Oregon wine. He helped re-establish Oregon's wine industry in the early 1960s when he assisted Richard Sommer of HillCrest Vineyard in getting the first winery license post-prohibition.

2022 Vintage

Following a relatively warm winter, the spring of 2022 will be remembered for frost impacts and prolonged cool and wet conditions into mid-June. The vines were slow to recover but experienced nearly ideal conditions during bloom, leading to a much larger than anticipated fruit set. April through October was a whiplash from a cool and wet spring to one of the driest and warmest ripening periods on record. Harvest occurred in glorious conditions. Thankfully, the clear weather held and allowed the grapes to improve flavor and quality. - *Courtesy of Gregory V. Jones, Abacela Vineyards.*

The Vineyard

The 2022 Père Ami is a blend of some of the most prized grapes in the Umpqua Valley from Farmhouse Vineyards.

Winemaking Notes

The fruit was gently destemmed and sorted into open-top fermenters with whole berry components. A five-day cold soak under controlled temperatures took place, after which the individual lots were inoculated with selected commercial yeasts. Fermentation bins were punched down twice daily, with temperatures never reaching above 80° F. After 21 days of maceration, each lot was pressed and allowed to settle in tank before going to barrel to undergo malolactic fermentation. The wine was aged in 228-liter French oak barrels for 22 months. The 2022 vintage is a blend of 39% Syrah, 36% Tempranillo and 25% Merlot.

Technical Data

APPELLATION: Umpqua Valley

HARVEST DATES: October 26, 2022

HARVEST STATISTICS: Brix: 24.3° Harvest Titratable Acidity: 3.81 g/L pH: 4.757

WINE ANALYSIS: Alcohol: 13.2% Wine Titratable Acidity: 5.55 g/L pH: 3.68

CASES PRODUCED: 745

Tasting Notes

A blend of Syrah, Tempranillo and Merlot, the nose offers aromas of violets, cranberry, anise, potpourri and boysenberry. The wine's complex flavor profile includes fruity, earthy notes of black cherry, black tea and baking spices alongside tart counterpoints of raspberry, pomegranate and black currant. This full-bodied wine is structured with firm tannins, balancing acidity and incredible length on the finish. Pair with protein dishes with slightly sweet or spicy sauces like Korean short ribs, pork with grilled vegetables and Manchego cheese. Peak drinkability: 2025 - 2032

