2022 PINOT NOIR *Tualatin Estate*

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 an excellent fruit set and ultimately huge clusters. As a result, fruit thinning was very important. Our lack of growth during the cool April delayed ripening and contributed to 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 in 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

THE VINEYARD

Tualatin Estate Vineyard: Established in 1973, the vineyard is covered with Laurelwood soil that formed over thousands of years on layers of wind-blown glacial silt called loess. High concentrations of rusted iron balls called pisolites riddle the top layer and are caused by the weathering of minerals in the soil. This unique soil profile contributes to the Pinot Noir's complex nature and rose petal aromas.

WINEMAKING NOTES

The stylistic vision is pure Pinot Noir fruit with a soft, juicy mouthfeel, balanced oak and soft, sweet, ripe tannins. The methodology includes attention to detail from vineyard to bottle. Picked at peak ripeness, the fruit was gently destemmed, with a portion of the berries remaining for intraberry fermentation, which adds lively fruit-forward characteristics. Prior to fermentation, the must underwent a five day pre-fermentation cold soak providing improved complexity, color and mouthfeel. On the fifth day, the must was inoculated with commercial yeast. After 8-12 days of fermentation in small fermenters, punched down by hand, the must was pressed out and allowed to settle in the tank overnight. The new wine was barreled with light, fluffy lees where it underwent malolactic fermentation.

TECHNICAL DATA

Grape Type: Pinot Noir

Clones: 667, 777, Pommard

Appellation: Tualatin Hills

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

Harvest Date: Sept. 28 – Oct. 13, 2022

Harvest Statistics
· **Brix:** 25.8°
· **Titratable Acidity:** 7.95 g/L
· **pH:** 3.27

Finished Wine Statistics
· **Alcohol:** 13.8%
· **Titratable Acidity:** 6.18 g/L
· **pH:** 3.55
· **Sulfate Level:** low

Fermentation: Small bins

Barrel Regimen: 20 months in barrel, 21% new French oak

Bottling Date: May 2024

TASTING NOTES

Deep ruby in the glass, this Pinot Noir has sweet and spice aromas joined by ripe black cherry, cassis, anise, red licorice, fennel and pink peppercorn on the nose. Delicate flavors play on the palate and move from sweet to savory, including nutmeg, Ceylon cinnamon, ripe pomegranate, orange peel, huckleberry, Medjool dates and dried ginger. A delicious vintage with bright acidity and a full body.

Peak Drinkability: 2024 – 2032

FOOD PAIRINGS

This wine pairs well with grilled meats and savory dishes, such as sausage-stuffed acorn squash, apple cider pork chops and wild mushroom burrata bruschetta. An annual favorite to enjoy with your Thanksgiving turkey.

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