

## THE WINE

The fruit for this single clone Pinot noir is sourced from the Eola-Amity Hills AVA. This wine is all about the fruit from an amazing vintage, destemmed prior to fermentation and aged in natural French oak. This is a wine that full-bodied wine lovers crave.

## JOHNSON RIDGE VINEYARD

The Johnson Ridge Vineyard is in the Eola-Amity Hills AVA in the Willamette Valley. It is a warmer site with elevations ranging from 450 to 600 feet above sea level, with a south facing aspect. Johnson Ridge consistently delivers amazing Pinot noir clones 777 and Pommard.

## VINTAGE

With the exception of record heat very early in the growing season, 2021 was an idyllic growing season throughout the Willamette Valley. The warmth and minimal-to-no precipitation led to a fantastic balance of acidity and exceptional, concentrated flavor.

## WINEMAKER'S COMMENTS

The fruit was harvested on September 22<sup>nd</sup> at 23.9 Brix. All of the fruit was de-stemmed and spent two days in a cold soak to extract color from the skins. Fermentation was completed in small, one-ton bins, and took about 30 days to complete, including extended maceration to extract even more color. Neutral French oak barrels were used for aging, and the blend, which was not filtered or fined, was created in December 2022, after spending 11 months in barrel.

## TASTING NOTES

Dark red fruit and a hint of baking spice with a mineral-driven earthy finish, these two hand-chosen barrels were blended to perfection.



## TECHNICAL DATA

<b>Composition</b>	100% Pinot Noir Clone Pommard
<b>Aging</b>	11 Months 4% New Oak
<b>pH</b>	3.53
<b>Titrateable Acidity</b>	5.2 g/L
<b>Alcohol</b>	13.5%
<b>Bottling Date</b>	December 2022
<b>Release Date</b>	December 2022
<b>Bottle Production</b>	596