

THE WINE

Our first-ever Pinot Noir Ultra Violet! Produced from two truly special barrels, this exquisite wine is made available only to Wine Club members. Use your UV flashlight for hidden messaging...

JOHNSON RIDGE VINEYARD

The Violet Vines estate is comprised of 88 acres in the Coast Range foothills of the McMinnville AVA. Although 25 acres are now under vine, the original estate vineyard, planted in 2008, included about three acres of Pinot noir (777, 115 and Pommard). Vines were planted between 600 and 650 feet above sea level facing southwest, primarily in marine sedimentary soils. The vineyard exists in a microclimate that is cooler and dryer than surrounding areas, which results in lower yields with concentrated fruit flavors.

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 October 7th at 23.8 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

Red fruit meets the palate with pleasant, soft tannins and structured acidity. A subtle astringent herbal edge and turned earth minerality make this wine complex and unforgettable.



TECHNICAL DATA

Composition	100% Pinot Noir
	Clone 777 Clone 115 Pommard
Aging	11 Months
	Neutral French Oak
pH	3.55
Titrateable Acidity	5.2 g/L
Alcohol	14.1%
Bottling Date	December 2022
Release Date	December 2022
Bottle Production	595