

## THE WINE

A classic expression of the Coast Range foothills and the McMinnville AVA, this wine is comprised of three Pinot noir clones that showcase the fruit and terroir from our estate vineyard. Our fourth estate Pinot noir vintage is dry-farmed with vines meticulously manicured to deliver complex flavors and a defined structure.

## VIOLET VINES VINEYARD

The estate vineyard is comprised of 88 acres in the foothills of the McMinnville AVA. Although 27 acres are now under vine, the original estate blocks which delivered this wine, include three acres of Pinot noir. The vines are planted primarily southwest in marine sedimentary and volcanic soils reaching elevations of 650 feet.

## VINTAGE

2022 started out interesting, with bud break on April 25th followed by a sustained frost event throughout the Willamette Valley. Early predictions estimated a 10% to 50% crop loss throughout the valley but thankfully, we were barely impacted. Bloom was July 11th and thanks to fantastic weather, we had a solid fruit set. The summer was dry but cooler than past years, but late August, September and the first half of October were all unusually warm and dry, which presented a great opportunity for longer hang time. With the threat of rain beginning on October 22nd, we quickly harvested the week prior, with grapes fully processed by the time the rain arrived.

## WINEMAKER'S COMMENTS

Harvested at approximately 23 brix, we hand sorted and de-stemmed the fruit. Fermentation took place in small, one-ton bins, followed by a three week extended maceration. The wine, unfiltered and un-fined, was then pressed and barrel fermented in French oak for 12 months. Hand-chosen barrels were then selected to create this single clone and single block bottling.

## TASTING NOTES

Aromas of red currant, strawberry and orange blossom follow through to the palate. Enveloping acid and herbaceous tones compliment an array of fruit flavors such as green strawberry, pomegranate and candied apricot. Rose petal and lavender florals give way to a supple and gently spiced finish.



## TECHNICAL DATA

<b>Composition</b>	Dijon Clone 115
<b>Aging</b>	12 Months 33% New French Oak
<b>pH</b>	3.7
<b>Titrateable Acidity</b>	5.2 g/L
<b>Alcohol</b>	13.9%
<b>Bottling Date</b>	December 5, 2023
<b>Release Date</b>	February 22, 2024
<b>Bottle Production</b>	74 Cases