

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

Following an early season frost, the vineyard showed its resilience delivering a high yield. 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.

TASTING NOTES

A radiant ruby hue in the glass with a fresh cut bouquet of roses and violets on the nose. Elegant flavors of under-ripe strawberry, dried apricot and perfumed tangerine are present on the palate giving way to an herbaceous, floral and graceful finish.



TECHNICAL DATA

Composition	Dijon Clone 115 Dijon Clone 777 Pommard
Aging	12 Months 17% New French Oak
pH	3.72
Titrateable Acidity	5.1 g/L
Alcohol	13.9%
Bottling Date	December 5, 2023
Release Date	February 22, 2024
Bottle Production	344 Cases