

2022

PINOT NOIR

WILLAMETTE VALLEY



THE WINE

The Willamette Valley Pinot Noir is the original, and first wine made by Nicolas-Jay. The vineyard sourcing has changed since that first vintage, but the essence has always remained the same; locate the most expressive vineyards in the valley, farm them gently and sustainably and produce a Pinot Noir that is pure, fresh and symbolic of this place. This bottling has a very special place in our heart, it receives no less attention than any other bottlings at the estate and is the culmination of over 45 years combined winemaking experience between Jean-Nicolas Méo and Assistant Winemaker Noah Roberts.

TASTING NOTES

This blend is almost equally divided between the regions of Eola-Amity, Dundee Hills and Yamhill-Carlton and shows a deeper hue and color saturation than prior vintages. It's been impressive to watch the winemaking team assemble this cuvee into an allegorical representation of each vintage's subtle differences while also delivering the typicity of pure Willamette Valley aroma and texture. And this 2022 version delivers once again with a delicate floral component that's ethereal and elegant. There's black cherries and hints of fresh Gala apples, gentle baking spices and light toasted oak barrel. A lovely red cherry powder texture emerges that seems to unlock aromas of sarsaparilla and raspberry-clove essence. The tannin structure is delicate, but everlasting, and the wine shows good density and plenty of age ability. The hurdle here is the wine's alluring style at this youthful state, a prettiness that is so inviting right now that pulling the cork as soon as you can could very well be a sound decision.

VINTAGE NOTES

This blend is almost equally divided between the regions of Eola-Amity, Dundee Hills and Yamhill-Carlton and shows a deeper hue and color saturation than prior vintages. It's been impressive to watch the winemaking team assemble this cuvee into an allegorical representation of each vintage's subtle differences while also delivering the typicity of pure Willamette Valley aroma and texture year after year. And this 2022 version once again delivers angelic fruit and floral components that are charming and elegant. There's black cherries and hints of fresh Gala apples, gentle baking spices and light toasted oak barrel. A lovely red cherry powder texture emerges that seems to unlock aromas of sarsaparilla and raspberry-clove essence. The tannin structure is delicate, but everlasting, and the wine shows good density and plenty of age ability. The alluring style and prettiness of this wine in a youthful state could lead to a downfall of any long term aging decisions you might have, and that's quite alright.

Harvested: October 4-16

Harvest Brix: 22.7

CÉPAGE: 100% Pinot Noir

CULTIVATION: Organic, bio-dynamic, LIVE

AVA: Eola-Amity, Dundee Hills, Yamhill-Carlton, McMinnville

VINE AGE: Up to 35 years

Vendange: Hand-picked, 1/8 ton cherry bins, field and winery sorting

VINIFICATION: 100% destemmed, spontaneous native yeast, unfiltered, unfiltered

ÉLEVAGE: 13 MONTHS, 20% new French oak

TA: 5.8 g/L

pH: 3.56

DATE BOTTLED: April 16, 2024

CASES PRODUCED: 584

