

2022  
 CONFRÉRIE CUVÉE PINOT NOIR  
 WILLAMETTE VALLEY



**THE WINE**

This exclusive blend is for our dear wine club members and was created to show our deep appreciation for their commitment to join us on this journey as fellow wine lovers and as friends. Each vintage the Winemaking team will select a limited number of barrels that show classic Willamette Valley textures, deep fruit flavors and unique character that only this place can produce. Whether a combination of multiple sites that form a breathtaking blend, or a wine sourced from only one vineyard site, you can expect the Confrérie Cuvée to be delicious, age-worthy and unique. This wine will only be made available to our Confrérie members and made in extremely limited quantities.

**TASTING NOTES**

Beautiful light garnet color is the first indication of an ideal harvest and a gentle winemaking approach with excellent density and a silkiness to its appearance. Stylish aromas of orange blossom and cool hibiscus tea leap from the glass at first pass. The fruit is crunchy at this stage with a fresh red cherry snap, then a roundness emerges in the mid-palate that gives the impression of red bush fruits, fresh pine and sweet herbs. A determined core of minerality intensifies, adding weight to its frame and shifting your attention away from its natural prettiness to something far more willful. There's a cascading effect of fine-grained tannins that are certainly deliberate, and you can sense excellent age-ability potential for years to come. But this wine's chef d'oeuvre is its dashing juiciness, an energetic raspberry and strawberry fruit spice that is simply delicious and ever-present throughout the entire wine experience.

**VINTAGE NOTES**

The 2022 vintage was one of the most unique harvests in recent memory. Typical rainfall and winter temperatures kicked off the vintage, but winter was not yet over as temperatures plummeted in April. Bloom resumed, but with this delayed budbreak we found most of our sites not suitably ripe until October had already arrived. But this prolonged hangtime and extended cool evenings of September and October generated compelling and unique acid structures and textures. Pinot Noir shows classic, cool-climate aromatics reminiscent of vintages long ago. A delicate and ethereal structure shows elegance on the front end, but a generous complexity develops in the mid-palate with waves of citrus fruit acidity intermingling with a dark blackberry liqueur and minerality essence. Lifted and upright from start to finish with an unrelenting precision and energy throughout.

**Harvested:** October 10-18

**Harvest Brix:** 22.6

**CÉPAGE:** 100% Pinot Noir

**CULTIVATION:** Organic, LIVE

**AVA:** Dundee Hills, Tualatin Hills, Yamhill-Carlton

**VINE AGE:** Up to 25 years

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

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

**ÉLEVAGE:** 14 MONTHS, 35% new French oak

**TA:** 5.8 g/L

**pH:** 3.71

**DATE BOTTLED:** May 14, 2024

**CASES PRODUCED:** 267

