

WILD HILLS

WILLAMETTE VALLEY • OREGON

PINOT NOIR

2022

Technical Information

Harvest Date: 10/12/22 - 10/21/22

Alc: 13.6%

TA: 5.4 g/L

pH: 3.63

Production: 2240 cs

UPC: 8-5166500294-2



2022 Vintage

The season began with a cool and wet spring, leading to a delayed bud break and flowering compared to typical years. As the season progressed, the summer months brought warm and dry conditions, which were ideal for grape ripening. The consistent temperatures and lack of extreme heatwaves allowed for even maturation and good phenolic development. The region experienced a longer growing season, which contributed to the development of complex flavors and balanced acidity in the grapes. Harvest began later than usual, around mid-September, and extended into mid-October. The extended hang time on the vines allowed for optimal sugar accumulation and flavor concentration.

Vinification

This Willamette Valley Pinot Noir was very carefully sorted to ensure only the highest quality of fruit was used. The grapes underwent a two-day soak prior to fermentation for a total of 20 days of skin contact. 100% malolactic fermentation occurred over a five-month period. The wine was aged in stainless steel and finished in 25% new French oak for nine months.

Winemaker's Notes

Aromas of black cherry, tobacco, sweet sage, and floral notes on the nose. The palate is layered and fresh with notes of blackberries, mineral spice, and red plums. Subtle notes of vanilla bean on the finish.