



## 2021 Glass

Willamette Valley White Pinot Noir

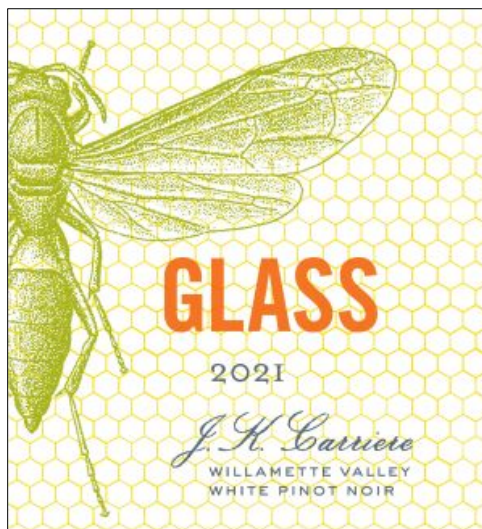
**Thesis:** The long arc of an arrow shot at the setting sun

**The Cliff Notes:** Watermelon and slight copper is the color. The nose is the fecundity of spring: lime flowers, raspberry, orange, lemon and musk. Racy acidity explodes Meyer lemon, tangerine and Nilla wafer across the entire palate. It finishes long and clean and quenching.

**Fermentation:** 100% Pinot noir, whole cluster pressed and barrel fermented to dry using a long, slow, low-temperature, wild-yeast regimen. Those native yeasts metabolized the sugar under the pressure of clean carbon dioxide, thus delivering massive high-tone fruit esters that make it seem all sweet fruit. That belies the fuel of this rocket, which is dry, yet salivating, acidity.

**Elevage:** 100% barrel aged in older French oak barrels. Aged using lees addition and incorporating Champagne methodologies from 100 years ago to strip color and broaden an earthy mid-palate, similar to a rosé Champagne from that era, without the bubbles. Racked once and filtered prior to bottling in February 2022.

**Vineyards:** In 2022 this wine came from three mountainous vineyards: Our own **St. Dolores Estate** on Parrett Mountain, a massif in the Chehalem Mountains AVA; **Temperance Hill** at the top of the Eola-Amity Hills AVA; and **King's Queen Vineyard** on Bald Peak, the other peak in the Chehalem Mountains AVA.



**Alcohol:** 12%  
**pH:** 3.10  
**Cases Produced:** 820  
**Release** March 2022

— *Jim Prosser*  
*Owner/winemaker*