



2022 Glass

Willamette Valley White Pinot Noir

Thesis: Laser for your patio

The Cliff Notes: The color is onion skin and pink baby’s breath. The nose presents as lime flowers and melon. The attack is racy acid and exhilarating white florals: lemon, margarita, jasmine and daffodil. It tails-out long and quenching, a veritable laser.

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 and summery.

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 January 2023.

Vineyards: In 2022 this wine came from **two certified organic**, high-elevation, acid-preserving vineyards: our own **St. Dolores Estate** on Parrett Mtn in the Chehalem Mountains AVA and **Temperance Hill Vineyard** at the top of the Eola-Amity Hills AVA.



— Jim Prosser
Owner/winemaker

Alcohol: 12%
pH: 3.08
Cases Produced: 470
Release: March 2023
Retail: \$25