



## 2022 Vespidae

Willamette Valley Pinot Noir



- Thesis:** Female high diver into a red rose
- A Story:** *Vespidae* (ves-puh-day): Latin name of the family of wasp trying to kill me.
- The Cliff Notes:** The robe she wears is a lovely vivid red. The clean, fresh, airy nose throws spicy cherry/orange, molasses chip, French tarragon, and cigar box. On the palate it's a balanced composition of serious attack (pie cherry, stonefruit, raspberry) and a mouth fairly dripping (acid, pink cake, sarsaparilla). A bit mysterious and slightly reserved, its on-off-on structure shows tension and energy, but holds its cards back.
- The Vintage:** Dr. Frost came to call in April 2022 for many of our friends in the Willamette Valley, eviscerating primary buds that had just emerged. Fortunately for us, we're high in the hills with buds slightly behind, so we didn't suffer the same loss. That slightly later start led to a canopy that grew up well amidst largely cooperating weather (only a few 100-degree days). We faced ferocious, but well-battled, powdery mildew pressure. It was our pleasure to begin picking a smaller-ish crop of grapes with nerve and vibrato just on the doorstep of October.
- The Building of:** Three-ton, wild-yeast fermentations in wood and stainless steel, 100% barrel aged for 15 months: 14% new, 8% one year, 78% two year or older. Bottled unfinned and unfiltered in December 2023.
- Ageability:** Get it some air in the first three years. This wine should easily climb in complexity beyond ten years.
- Vineyards:** This is our flagship bottling representing three great vineyards. In 2022 its lead is our structured and juicy **St. Dolores Estate** (14 years) at 62%, followed by the open tapestry of **Gemini Vineyard** (29 years) at 19%, complimented by the linear acid of old-vine **Temperance Hill** (42 years) at 19%. **All our vineyards are dryland farmed.**

— Jim Prosser, owner/winemaker

Alcohol: 13.25%  
pH: 3.66  
Cases produced 821