



2023 Glass

Willamette Valley White Pinot Noir

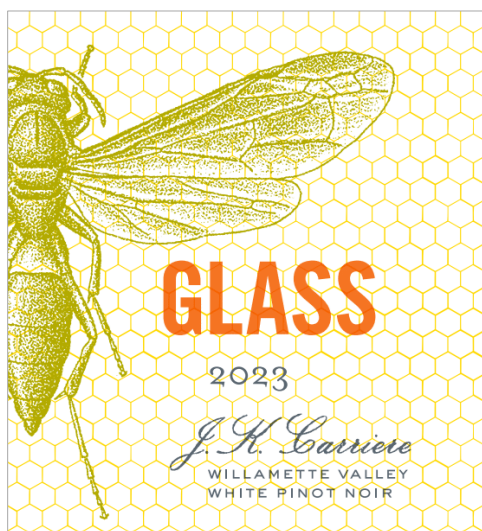
Thesis: Blowout on the patio

The Cliff Notes: The color is pale onion skin. On the nose it's marshmallows, lime peel and citrus flowers. In the mouth it presents lemonade/limeade, somehow akin to a margarita, yet even closer to a Pisco sour. It's fairly mouth-filling showing good length and a quenching tailout.

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 2024.

Vineyards: Once again in 2023 this wine came from two certified organic, high-elevation, acid-preserving vineyards: Our own **St. Dolores Estate** on Parrett Mtn, in the Chehalem Mtns AVA, and **Temperance Hill Vineyard** at the top of the Eola-Amity Hills AVA.



— Jim Prosser
Owner/winemaker

Alcohol: 12.5%
pH: 3.20
Cases Produced: 341
Release: March 2024
Sugg retail: \$25