

2022 Redolent Wine Carlton Hill Vineyard Pinot Noir

VINIFICATION

Grapes were hand-picked and brought directly to the winery in 1/2 ton totes in perfect condition. The wine undergoes native yeast fermentation and then is racked into neutral French oak barrels for a 16 month élevage. Bottled unfinned and unfiltered in late January 2024.

2022 VINTAGE DESCRIPTION

The 2022 vintage in the Pacific Northwest began worrisomely. In the Spring, we faced cold, wet weather and persistent frost conditions that destroyed young primary buds, resulting in a 30 to 50 percent decline in crops in some AVAs. Not every vineyard was affected, but everyone was concerned. However, as the warm weather arrived, the vines made up for it with a strong secondary fruit set in most vineyards. Still, the early conditions caused challenges in the vineyard that required diligent vineyard management. An ideal summer with almost no rain and warm days with little heat stress allowed the vines to catch up. And finally, a warm and dry Fall brought a much needed balance to the vintage. Sunny days and dry weather well into October made for perfect harvest conditions. Fruit quality was outstanding, with beautiful, ripe flavors and ideal acidity. Most of the wines will be lower alcohol with amazing purity and freshness. Despite a shaky start, the 2022 vintage ultimately made a spectacular comeback to a classic style vintage reminiscent (or dare we say redolent) of Oregon's past.

AROMA & FLAVORS

An array of aromatic spices, strawberry, dusty rose, balsa wood, black raspberry, forest floor, and a hint of cinnamon leads into lively flavors of red berries, clove, strawberry, and lavender, finishing with a fine-textured interplay of acidity and firm tannins, creating a lingering and gratifying finish.

HARVEST - October 4, 2022

PRODUCTION - 148 Cases

RELEASE DATE - March 2024

VARIETAL COMPOSITION - 100% Pinot Noir

VINEYARDS - Carlton Hill Vineyard

AVA - Yamhill-Carlton

ABV - 13.2%

