

Crowley Wines

2021 Sojeau Vineyard Pinot Noir

Vineyard info: Sojeau vineyard sits at 650 feet elevation at the southwest end of the Eola-Amity AVA. The site, previously a cherry orchard, was purchased by Denny and T in 2007. They planted 15 Acres of Pinot Noir vines on the 51 acre property - Pommard, Dijon and Wadenswil. The Pommard makes up 50% of the Pinot vines, while Dijon 115 and Wadenswil make up the other 50%.

Appellation and soil: Sojeau Vineyard is in the Eola-Amity Hills AVA, on the west side. Each afternoon the Van Duzer corridor winds sweep through Sojeau, creating a cooling effect through the various micro-climates across the site. The extremely rocky soils slope steeply to the southwest, and are a combination of Nekia, Ritner and Witzel. Situated on the southwest end of the Eola-Amity hills, Sojeau is on the warmer side of the AVA, and generally harvested earlier than our other vineyards.

General info: 2021 was a vintage defined largely by heat spikes and late rain. Each element left an indelible impression on the wines and combined for a unique yin and yang that has the wines both deft and bold, intense and spare, and full of intrigue that only the magic of vintage variation can provide. In 2021, Sojeau was the first fruit to enter the building, picked on September 11th as the warm summer weather was beginning to taper off.

This wine opens with bold aromas of dried raspberries and cacao powder. Dusty scents morph into graphite, sage and plum as the wine opens up. On the palate, the wine drinks surprisingly lithe and light with flavors of lingonberry, plum preserve and RC Cola. The finish is long with acidity and fine tannins supporting one another in balanced tension. This wine is young and fun to drink now, but will also benefit from a few years of cellaring.

Wine info:

Sojeau Vineyard

70% Pommard clone 30% Wadenswil clone

Harvest date: September 11th, 2021

23.5 brix

Ph: 3.43

TA: 6.0 g/l

100% destemmed

10 day cold soak

Native fermentation, approx. 20 days in tank, 100% punch-down

Pressed and settled 24-48 hrs.

Barreled 19 months, 1 month stainless

No new oak

Full malolactic fermentation, no inoculation

No. of cases made: 125

Finished Ph: 3.65

Alc: 14%

Price: \$60 retail

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