

Crowley Wines
2022 Willamette Valley Pinot Noir

Vineyard info: Blend of Tuckwilla Vineyard (9%) Four Winds Vineyard (38%) La Colina Vineyard (46%) Sojeau Vineyard (7%) All vineyards dry farmed.

Appellation and soil: Tuckwilla, La Colina are located in the Dundee Hills AVA. Dundee Hills is known for its rich, red volcanic Jory soils, which were formed from ancient volcanic basalt and consist of silt, clay and loam. They typically reach a depth of 4 to 6 feet and provide excellent drainage. Four Winds Vineyard vineyard is located in the McMinnville Coast Range. The soils have a volcanic origin, primarily Saum, similar to Nekia. Sojeau is a rocky vineyard in the Eola-Amity district and consists of a mix of volcanic soils, Nekia, Ritner and Witzel. Its southwest face invites the cooling winds from the Van Duzer corridor most evenings to keep the site temperate and acid driven.

General/vintage info: 2022 began normally and then a frost hit which damaged a high percentage of newly formed buds on the vines. Thankfully grape vines are resilient, and they recovered by producing secondary shoots which allowed for normal yields. The twist, however, was that secondary development was behind primary so ripening levels went at a different pace. Thankfully we were blessed with a gorgeous late summer as temps and sun held out well into October which evened the pace. In the end we made ideal picking decisions stretched out over 10 lovely days and the wines are wonderfully light and fresh and mature.

Tasting Note: **Eye catching clarity** meets garnet edges mixed with crimson. Lucid and fresh, the nose displays crunchy aromatics, cranberry and pomegranate mixed with herb and citrus. Palate is smooth and elegant, showing an intriguing wax component combined with powdered fine grain tannins. Taut edging defines the flavors as sweetly elegant and delicate. Lithe and lively, strawberry, and warm spice carry the sweet spot while forest floor and autumn leaves bring in the earthen complexity. This wine stays upright and coiled as the phenolics are spread perfectly from start to finish.

Wine info (for all contributing lots):

Pommard and Wadenswil, Dijon clones

Harvest date: Oct 6 - Oct 15, 2022

Brix range: 22-23 brix

Ph range: 3.30-3.5

TA range: 5.5 - 7 g/l

100% de-stemmed

10 day cold soak, no cap treatment until primary ensues

Native fermentation, approx. 28 days in tank, combination pumpover and punchdown cap treatment

Pressed and settled 24-48 hrs.

Barreled 9 months, 1 month stainless finish

5% new oak, rest neutral

Full malolactic fermentation

Bottled Aug 30, 2023

No. of cases made: 1100

Finished Ph: 3.65

Alc: 13.35%

Price: \$30 retail

