

Crowley Wines
2022 Entre Nous Pinot Noir

Vineyard info: Blend of La Colina (15%) Four Winds Pinot Noir (71%) Sojeau (14%) All vineyards own rooted and dry farmed.

Appellation and soil: **La Colina** is 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** is in the McMinnville Coast Range. The soils have a volcanic origin, primarily Saum, like Nekia, with a strip of Jory running along the northwest edge of the vineyard. They are made up of a rocky base of weathered basalt that was covered by wind-blown (colluvial) loam, which was derived from eroded basalt higher up in the coast range. As compared to other appellations in the Willamette Valley, these soils are uniquely shallow for winegrowing with low total available moisture. The resulting wines have pronounced leanness and mineral tones. **Sojeau** vineyard sits at 650 feet elevation at the southwest end of the Eola-Amity AVA. The extremely rocky soils slope steeply to the southwest, and are a combination of Nekia, Ritner and Witzel.

General info: **2022** saw two unusual cold snaps in the late spring, which brought Chardonnay yields down - however our Pinot Noir yields narrowly escaped the frosts and gave us an abundant harvest! Despite the rocky start to this vintage, it finished strong with idyllic mild temperatures that extended well into October. The wines are coy and delicately layered. We suspect this vintage will age extremely well. Entre Nous rested in barrel for 13 months, then was racked into stainless steel for another 6 months before bottling.

Tasting Note: This wine is beautifully transparent in the glass, with limpid ruby edges. Resinous flint, cacao powder and sweet tobacco greet the nose, which morph into delicate strawberry mingled with mandarin orange. The palate is strikingly wrapped in light maple candy, protecting a core of crunchy red flesh apple.

Wine info (for contributing lots):

Pommard, Wadenswil clones

Harvest date: Oct 6 - Oct 17, 2022

Brix range: 22-23

Ph range: 3.4-3.6

TA range: 6-7.5 g/l

100% de-stemmed

10-12 day cold soak

Native fermentation, approx. 20 days in tank

Pressed and settled 24-48 hrs.

Barreled 13 months, 6 months stainless finish

No new oak

Full malolactic fermentation, no inoculation

Unfined/unfiltered

No. of cases made: 857

Finished Ph: 3.6

Alc: 12.7%

Price: \$40 retail

Release: Feb 2023