2022 DIJON CLONE *Pinot Noir*

VINTAGE FACTS 2022

Following a relatively warm winter, the spring of 2022 will be remembered for frost impacts and prolonged cool and wet conditions into mid-June. In Oregon, the winter was the eighth warmest on record. The vines were slow to recover but experienced nearly ideal conditions during bloom, leading to a much larger than anticipated fruit set. The rest of the summer provided ample warmth, with certain areas experiencing a record-breaking stretch of eight days over 95 degrees in late July, but very little heat stress.

The 2022 growing season in the Pacific Northwest from April through October was a whiplash from a cool and wet spring to one of the driest and warmest ripening periods on record. When bloom finally arrived, it did so during a moderate heat spike but under mostly clear skies, resulting in an excellent fruit set and ultimately huge clusters. As a result, fruit thinning was very important. Our lack of growth during the cool April delayed ripening and contributed to a late harvest period.

Harvest occurred in glorious conditions. A run of days with temperatures above 80 degrees in early October was welcome. Thankfully, the clear weather held and allowed the grapes to improve in flavor and quality. Willamette Valley Vineyards' harvest concluded on October 31st. The Pinot Noir yields were especially fruitful with great potential. It was the largest harvest to date for Willamette Valley Vineyards with over 2,000 tons harvested off our estate vineyards.

Courtesy of Gregory V. Jones, CEO, Abacela Vineyards and Winery

WINEMAKING NOTES

The stylistic vision is pure Pinot Noir fruit with a soft, juicy mouthfeel, balanced oak and soft, sweet, ripe tannins. The methodology includes attention to detail from vineyard to bottle. Picked at peak ripeness, the fruit was gently destemmed, with approximately 90% of the berries remaining intact for intra-berry fermentation, which adds lively fruit-forward characteristics. Prior to fermentation, the must underwent a five-day pre-fermentation cold soak providing improved complexity, color and mouthfeel. On the fifth day, the must was inoculated with commercial yeast. After 8-12 days of fermentation in small fermenters, punched down by hand, the must was pressed out and allowed to settle in the tank overnight. The wine then underwent malolactic fermentation to impart a softer mouthfeel.

HISTORY OF DIJON CLONE PINOT NOIR

Founder & CEO Jim Bernau traveled with the Oregon Governor's Delegation to Burgundy in the 1980s to seek out French clones to improve our state's wine quality. These vines were quarantined at Oregon State University before being propagated for use in Oregon vineyards. Planting these naturally-derived Dijon Clones from France in the Willamette Valley was one of the greatest tipping points in Oregon wine quality.

TECHNICAL DATA

Grape Type: Pinot Noir

Clones: 115, 667, 777, 943, Pommard

Appellation: Willamette Valley

Soil Type: Jory (iron rich volcanic), Nekia (shallow iron rich volcanic), Laurelwood (windblown, glacial loess) including Pisolites and Missoula Flood sediment

Harvest Date: October 7 – 8, 2022

Harvest Statistics
· **Brix:** 22.1°
· **Titratable Acidity:** 7.82 g/L
· **pH:** 3.36

Finished Wine Statistics
· **Alcohol:** 13.0%
· **Titratable Acidity:** 6.53 g/L
· **pH:** 3.70
· **Sulfate Level:** low

Fermentation: Small bins, stainless steel tanks

Bottling Date: July 2023

TASTING NOTES

The bright ruby hues illustrate a classically styled Willamette Valley Pinot Noir. Fresh aromas of strawberry, dried orange peel and potpourri delight the senses as the wine unfolds. The palate provides further depth of flavor with bright cherry, red currant and black tea notes. The wine greets the palate with a warm, balanced mouthfeel of light tannins and natural acidity.

Peak Drinkability: 2023 – 2031

FOOD PAIRINGS

This wine pairs well with savory food dishes and subtle sweet or savory sauces including seared scallops with strawberry balsamic glaze, cedar-plank salmon, chicken marsala and wood-fired flatbreads.

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