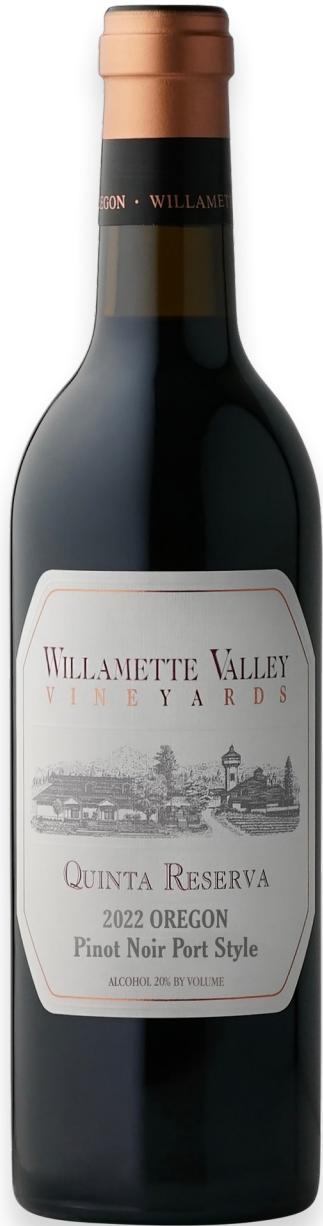


# 2022 PINOT NOIR *Quinta Reserva Port-Style*



## 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 of this wine is pure Pinot Noir fruit, with a soft, juicy mouthfeel, integrated aromas of barrel-aged brandy and sweet, ripe tannins. The methodology includes attention to detail from vineyard to bottle. Picked at peak ripeness, the fruit was gently destemmed, with approximately 50% of the grape berries remaining intact for intra-berry fermentation (which adds fruitiness). Prior to fermentation, the must undergoes a five-day cold soak extraction for fruitiness and improved mouthfeel. On the fifth day the must was inoculated with yeast and allowed to warm up to peak fermentation temperature of 88-90° F. The fermentation took place in 1-ton fermentation bins and was hand punched down two times daily for seven days. The grapes fermenting were fortified with barrel-aged brandy made from our own grapes once the sugar level dropped to 12 BRIX. The fortified wine was left in contact with the grape skins until optimal extraction of colors and tannins was achieved. Pressing then took place, allowing the wine to settle in tank for 24 hours. The following day, the new port-style wine was barreled with light fluffy lees where it aged gracefully for 33 months before bottling.

## TECHNICAL DATA

**Grape Type:** Pinot Noir

**Clones:** Pommard

**Appellation:** Willamette Valley

**Soil Type:** Jory (iron rich volcanic), Nekia (shallow iron rich volcanic)

**Harvest Date:** October 25, 2022

### Harvest Statistics

- **Brix:** 22.8°
- **Titration Acidity:** 5.39 g/L
- **pH:** 3.43

### Finished Wine Statistics

- **Alcohol:** 20.0%
- **Titration Acidity:** 5.56 g/L
- **pH:** 3.45
- **Sulfate Level:** low

**Fermentation:** Small bins

**Barrel Regimen:** 32 months in barrel, neutral French oak

**Bottling Date:** August 2025

**Cases Produced:** 647

## TASTING NOTES

Deep garnet in the glass, warm aromas of cooked fruit and barrel spice give way to dried plum, fig and cigarbox. The palate reveals layers of black currant, cooked cherry and butterscotch with a touch of tobacco. Sweet, round and low in acidity, this Port-style wine shines as both an aperitif and digestif.

**Peak Drinkability:** 2025 – 2035

## FOOD PAIRINGS

Pairs best with classic cheeses, Stilton or other blue cheese, slightly sweet desserts and chocolates like bitter chocolate torte.

