

2022 PINOT NOIR *Hannah*

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

THE VINEYARD

Hannah at Tualatin Estate Vineyard: Adjacent to Tualatin Estate Vineyard, Hannah rests on a south to southwest facing slope that rises 300 to 530 feet above sea level. A majority of the 63 acres is planted in Pinot Noir clones Pommard, Wädenswil and Dijon clones 667, 777, 113, 114 and 115, on various devigorating rootstock. The thin Laurelwood soil is made up of wind-blown glacial dust. Deposits of iron concretions called Pisolites riddle the top layer and are caused by the weathering of minerals in the soil. If you were to take a cross section of a Pisolite you would find a structure that closely resembles an onion. These poor soils, which rise above the rich Missoula flood plain, grow small, intensely concentrated Pinot Noir berries.

WINEMAKING NOTES

The stylistic vision is pure Pinot Noir fruit with a 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 a whole berry component for intra-berry fermentation, which adds lively fruit-forward characteristics. Prior to fermentation, the must underwent a five-day pre-fermentation cold soak which provides improved complexity, color and mouthfeel. On the fifth day, the must was inoculated with commercial yeast. After eight to 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 new wine was barreled with light, fluffy lees and underwent malolactic fermentation.

TECHNICAL DATA

Grape Type: Pinot Noir

Clones: 667, 777, Pommard

Appellation: Tualatin Hills

Soil Type: Laurelwood (windblown, glacial loess) including Pisolites and Missoula Flood sediment

Harvest Date: October 10 – 11, 2022

Harvest Statistics

- Brix: 24.1°
- Titratable Acidity: 7.12 g/L
- pH: 3.38

Finished Wine Statistics

- Alcohol: 14.0%
- Titratable Acidity: 5.87 g/L
- pH: 3.53
- Sulfate Level: low

Fermentation: Small bins

Barrel Regimen: 20 months in barrel, 31% new French oak

Bottling Date: May 2024

Cases Produced: 751

TASTING NOTES

Bright ruby in the glass with barrel and fruit aromatics of cinnamon stick, star anise, dark cherry and forest floor. The fresh palate includes strawberries as well as rich notes of dark chocolate, cigar box and leather.

Peak Drinkability: 2024 – 2032

FOOD PAIRINGS

This wine pairs well with beef bourguignon, butternut squash ravioli drizzled with sage-infused olive oil and steak frites.

