

2022 PINOT NOIR *Loeza*

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 a great fruit set and ultimately very large clusters. As a result, fruit thinning was very important. The lack of growth that we had during the cool April delayed ripening and 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 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 VINEYARDS

Loeza Vineyard: As a teenager, Efen Loeza came to Oregon from Michoacán, Mexico. He started laboring in a strawberry farm by day and an onion warehouse by night. His work as a vineyard steward began in 1979 at age 17. He cares for hundreds of acres of vines named in his honor, including Loeza Vineyard in the Tualatin Hills.

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 portion of the berries remaining intact for intraberry fermentation, which adds lively fruit-forward characteristics. Prior to fermentation, the must underwent a seven-day pre-fermentation cold soak which provides complexity, color and mouthfeel. On the seventh 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 new wine was barreled with light, fluffy lees where it underwent malolactic fermentation.

TECHNICAL DATA

Grape Type: Pinot Noir

Clones: 667, 777

Appellation: Tualatin Hills

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

Harvest Date: October 20, 2022

Harvest Statistics

- **Brix:** 23.7°
- **Titrateable Acidity:** 4.504 g/L
- **pH:** 3.61

Finished Wine Statistics

- **Alcohol:** 13.9%
- **Titrateable Acidity:** 5.271 g/L
- **pH:** 3.70
- **Sulfate Level:** low

Fermentation: Small bins

Barrel Regimen: 20 months in barrel, 35% new French oak

Bottling Date: May 14, 2024

Cases Produced: 385

TASTING NOTES

Our inaugural single vineyard designate from Loeza Vineyard offers a sweet and savory aromatic profile of juniper, black cherry, brown sugar and vanilla. Its medium body, fresh acidity and present tannins balance flavors reminiscent of cranberry, dried blueberry and black olive.

Peak Drinkability: 2024 – 2032

FOOD PAIRINGS

This wine pairs well with grilled meats and slightly spicy sauces such as Sicilian-style swordfish with tomatoes and olives, pork chops and tenderloin.

