2022 Alexana Estate Pinot Noir (Terroir Series)

- Harvest Data:
  - Harvest Date: October 3rd-20th, 2022
  - Brix: 23.8
  - pH: 3.56
  - TA: 6.5 g/L
  - Triple Hand Sorted
  - 4 Day Cold Soak at 40°F
  - 10 Day Fermentation at 82-86°F
- Wine Data:
  - 10 Months Barrel Aged
  - Varieties:
    - 100% Pinot Noir
  - Clones:
    - 25% Pommard
    - 26% 777
    - 11% 115
    - 13% 667
    - 7% Wadenswil
    - 1% 114
    - 4% 828
    - 2% Coury
    - 6% La Tache
    - 1% 113
    - 1% 943
    - 1% Mt. Eden
  - Vineyards:
    - 48% Revana
    - 11% Fennwood
    - 11% Grand Oak
    - 8% Kinney Ranch
    - 7% Zena Crown
    - 6% Warrior's Rest
    - 5% Rain Dance
    - 4% Foothills Vineyard
  - AVAs:
    - 55% Dundee Hills

        - 27% Chehalem Mountains
        - 11% Yamhill Carlton
        - 7% Eola Amity Hills
    - Tanks/Barrels:
        - 25% New French Oak
        - 13% Once Filled French Oak
        - 62% Neutral French Oak
    - 5,338 Cases Produced
    - Bottled July 24-27th, 2023
    - pH: 3.67
    - TA: 4.5 g/L
    - Alc: 13.8%
- Tasting Notes
    - Nose: petrichor, red currant, luxardo cherry, bright, fruit-forward, approachable, black raspberry
    - Mouth: brambly and dusty, silky texture, treacle, mouth-watering acidity

Our Orchard block cuvee is our Goldilocks' section of the vineyard. Not chewy and bold like some of the pinot coming off our upper sections of the vineyard with shallower soils but not overly delicate and not leaning simple like some of the Pinot noir grown on our valley floor. It balances the delicate tannins true to Pinot Noir and the red fruit characteristics highlighted in Jory soil grown Pinot. Vineyards: 48% Revana, 11% Fennwood, 11% Grand Oak, 8% Kinney Ranch, 7% Zena Crown, 6% Warrior's Rest, 5% Rain Dance, 4% Foothills Vineyard. Soil types: Volcanic, Marine Sedimentary, Windblown

Every vineyard, and within that vineyard every block, must be farmed, harvested, and vinified with the right conditions to coax out the very best. Our ethos is listen to your vineyard blocks and keep experimenting to find the right combination of farming and winemaking that makes them sing. We blend a large Willamette Valley to show off the potential of this place. We make a single vineyard because we think our vineyard is incredibly unique and will demonstrate that in the glass.