



VINTAGE & WINEMAKING NOTES:

The 2022 vintage started off with an unusual frost right at budbreak in April of 2022. After the frost we had one of the rainiest springs ever in the Willamette Valley which made growth slow quite a bit. But, as spring turned to summer things started becoming more positive. We had perfect weather during bloom and great fruit set on the shoots that survived the frost. We had nice temperatures in the summer months; however, because of the cold and rainy spring, we had one of the latest harvests in a decade. We had a nice extended and sunny fall and we were able to let the fruit develop nicely until it was ready to be picked.

TASTING NOTES:

This year with its nice warm fall, coupled with our gentle and long native ferments, produced a delicious, elegant wine. The nose has strawberry, blackberry and rose garden aromatics with a velvety tannin structure and racy acidity. The Willamette Valley will pair with your food throughout the winter and spring (and for years to come). The wine was 20% whole cluster and was aged in 10% new oak.

ILLAHE
PINOT NOIR
WILLAMETTE VALLEY
2022



TECHNICAL DATA:

Cases produced: 9200
FSO2: 28 ppm
pH: 3.63
Titratable Acidity: 5.67
Alcohol: 14.0%
Soil: Shallow Sedimentary Clay
Elevation: 250-450ft
100% native fermentation
Harvest date: 10/11/22-10/23/23
Whole cluster: 25%
Barrel aged: 10 months in 10% new
french oak
Clones: 777, Pommard, 115, 828,
Wadenswil
AVA: Willamette Valley
Notes: LIVE and Salmon Safe

SMALL LOTS
BARREL AGED
HORSE
DRAWN
WOODEN BASKET PRESSED



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