



2022 Pinot Noir

Vineyard:

40% estate grown, the rest sourced from vineyards in the Chehalem Mountains, Yamhill-Carlton, the Van Duzer Corridor, and other areas of the Willamette Valley. With a variety of soil and microclimates represented, this wine is a true expression of the Willamette Valley.

Vintage:

Late spring frost and rain gave us a late start to the growing season. Thankfully, Mother Nature gave us an unusually warm and dry fall, allowing fruit to hang and ripen later into October than usual.

Winemaking:

Fruit was destemmed with minimal crushing then fermented in stainless steel tanks and small bins. The wine was aged in French and American barrels for 10 months. Select lots were chosen for their contribution to the softness, fruitiness, and varietal expression of the final blend.

Tasting Notes:

Full bodied and smooth for a Pinot, with dark ripe flavors of Marionberry jam, fresh Bing cherry, brown sugar, and cigar box.

Bottling: August 23, 2023
Production: 2342 cases
Alcohol: 13.2%
RS: 0
TA: 5.3 g/L
pH: 3.74

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