

de la boue

Pinot Noir

VINEYARD

Temperance Hill

YEAR

2022



AREA

**Eola-Amity
Hills**

Complex nose of Chelan cherry, white tea, blood orange, spice and cola. Grippy tannins add to the sanguine texture - excited to see where this goes with age...

Winemaking notes

Spontaneous fermentation began 3 days after being destemmed. Fermentation ended at 21 days, pressing commenced after the free run portion was separated and settled. This site is harvested so late that it is never a problem keeping the must cool - the cellar is already cooling off. The berries are small and concentrated and the skin to juice ratio is high. We aim for balanced extraction for this site. The wine spends 14 months in neutral french oak with some battonage for structure.

Vineyard information

Positioned in the crosshairs of the Van Duzer corridor, the afternoon marine influence blows across an ancient caldera to provide a special place to grow grapes. Volcanic soils allow for perfect nutrition, while the afternoon winds off the coast build thicker skins and smaller berry size - helping to create wines with power and intensity. We are proud to add our names to a long list of impressive producers that are working with this organic vineyard.

About the wine

Temperance Hill is one of the most iconic vineyards in the world. When you taste offerings from Temperance Hill, the concentration of flavors and intense aromatics are the underlying signature that you can find throughout the wines. I'm really trying to find the balance between the nose and the palate - the fruit is so good that it makes my job really easy.

CASES
PRODUCED
100

ABV
12%

PH
3.77

TA
5.3 g/L

RS
<1 g/L