

de la boue

# Pinot Noir

VINEYARD

**Vista Grande**

YEAR

**2022**



AREA

**Chehalem  
Mountains**

Raspberry, cranberry and spice on the nose, delicate tannins and bright acidity give a light backbone of structure to this elegant wine.

## Winemaking notes

Hand harvested and destemmed immediately upon arrival to the winery. Fermentation was spontaneous, lasting 23 days. The wine was fermented in a single lot and aged in barrel for 14 months using neutral French oak. Free run juice was drained off the skins and settled separately from the press fractions, allowing more options during blending. This vineyard produces highly nuanced, delicate wines with pronounced aromatics. We aim to keep extraction low to maintain balance.

## Vineyard information

Sitting between 700 and 800 ft. elevation, the east facing vineyard tilts slightly north, preserving acidity as the fruit struggles to ripen. Volcanic basalt interspersed with windblown Loess and Laurelwood soil distributed over an ancient riverbed provide the perfect amount of water retention in dry years and draining in adversely wet conditions. Planted to a mix of Dijon and Pommard clones in 1998. Organically farmed by the winemaker.

## About the wine

Vista Grande is one of the highest elevation vineyards in the Willamette Valley. In hot years it remains cool and preserves acidity, in cool years it really struggles to ripen and produces incredibly elegant wines. The wine from this vineyard is extremely perfumed and delicate. This is the first site we ever worked with and is our first foray into farming. It is a special place. You can see Mt. Adams, Mt. Saint Helens, Mt. Rainier and Mt. Hood from the vineyard. The view is purely aesthetic, the real magic is in the soil. We are going after restrained beauty with this site, and the aromatic nuance is the focal point.

CASES  
PRODUCED  
**100**

ALC  
**12%**

PH  
**3.7**

TA  
**5.6 g/L**

RS  
**<1 g/L**