



# Inscription

2022

## WILLAMETTE VALLEY INSCRIPTION PINOT NOIR

Inscription is classic Oregon Pinot Noir from the prestigious Willamette Valley AVA. This wine beautifully showcases the unique and authentic place Oregon holds in the world of fine wine.

### TASTING NOTES

A glistening ruby color in the glass, this wine opens with a bouquet of dark fruit accented by floral, earthen and spice notes. On the entrance, taste deep raspberry, black currant jam, black plum, thimble berry, black tea, orange zest, lavender, chamomile, cedar, cigar box and toast. This thoroughly approachable wine with a robust palate is chock full of flavors and depth. Floral and fruit flavors compliment the oak component, allowing the wine to evolve during each sip. It is a complex and deep expression of the Pinot Noir grape with a refreshingly uplifting, sweet, jammy fruitiness on the finish.

### WINEMAKING PROCESS

Each lot is fermented in small batches with whole cluster inclusion on select lots. Stainless steel fermentation with daily punch downs and pump overs is followed by malolactic fermentation. For further concentration of flavor and color, a small percentage of juice is bled off the red wine using the Saignée method. Barrel-aged for eight months in French oak.

### VINTAGE NOTES

Despite a heart-stopping frost on April 15, the 2022 vintage rallied to a highly successful close. Optimal conditions in late June resulted in exceptional fruit set and continued through July and August. Crop estimates in August beat expectations, giving the first indication that we had rebounded from the frost. A warm September followed by the warmest October on record accelerated ripening and boosted yields, creating a new challenge to bring in all that ripe fruit in a compressed window. Cooler fall-like conditions arrived in the last week of October when the last remaining blocks and vineyards were harvested during breaks in weather.

Varietal: 100% Pinot Noir

AVA: Willamette Valley

Alcohol: 13.5%

