2022 EST. Swirl

Vineyard: Leland

Grapes: 72% Pinot Noir, 28% Sauvignon Blanc

AVA: Willamette Valley AVA

Soil Type: Jory (Volcanic)

Elevation: 440 ft

Planted: 1982

Farming: Organic

Harvest Date: 10/01 & 12/2022

Winemaking: Two thirds of the pinot noir spent 48 hours on skins prior to pressing, and then fermented and aged in neutral french oak barrels. One third of the pinot noir was fermented whole berry for three weeks and then was aged in neutral french oak barrels. The sauvignon blanc was fermented 100% whole cluster under a submerged cap for two weeks prior to pressing and aging in neutral french oak barrel. All wine aged for 8 months and was blended just prior to bottling.

SO2: 26 ppm added



Cases produced: 92