



VINEYARD

100% PINOT NOIR CLONES

DRY FARMED | LAURELWOOD SOIL

AGED 10 MONTHS IN NEUTRAL

FRENCH OAK

pH 3.52 | TA - .61g/100ml

INGREDIENTS

LIVE CERTIFIED GRAPES, SULFUR,

ORGANIC YEAST NUTRIENT, NATIVE YEAST



[davidhillwinery.com](http://davidhillwinery.com)

2022 Estate Pinot Noir

Vintage Overview

Our 2022 Estate Pinot Noir showcases a classically cool vintage overall, with a dry and warm early fall, producing fruit with pronounced acid and full ripeness. Elegant and delicate, the wine shows vintage and place, highlighting an earthiness of Oregon forest, bramble and an interplay of black and red fruit. Intentionally made to drink in the present, and for years to come.

In the Vineyard

In 2022, the vintage in the Willamette and Tualatin Valley AVA's started classically wet and cool, highlighted by a frightening cold spell and frost in April that reduced and damaged buds across the valley. David Hill experienced no damage, however, due to the location in the valley. Cooler than most areas, and behind in the growing stage, the vintage was protected. A cooler growing season overall and a dry late harvest season yielded high acid and full fruit, making for a physiologically ripe vintage. The conditions of this vintage have created wines that are balanced, with full fruit and bright acid.

In the Winery

This Estate Pinot Noir was aged in French Oak foudres for 10 months to give it a fruit forward taste and an elegant oak tannin finish.



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