



2022 Discovery Whole Cluster Pinot Noir

Vintage Overview

Prominent baking spices of cinnamon and nutmeg meet fresh tarragon and black tea on the nose of our 2022 Discovery Whole Cluster Pinot Noir. On the palate, a burst of Bing cherry carries through to the finish, while subtle notes of mandarin zest, pomegranate, and cranberry play on the mid-palate. Rustic tannins lend to the complexity of this Pinot Noir.

In the Vineyard

In 2022, the vintage in 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 its 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 fully ripe vintage. The conditions of this vintage have created wines that are blanched, will full fruit and bright acid.

In the Winery

As a vineyard designation this Pinot Noir was aged for 16 months in 15% new French oak and 85% neutral oak. This wine was made solely of the Coury clone from Block 21 on our estate and is expressive of the cooler vintage.

davidhillwinery.com

WINE

100% PINOT NOIR

AGED 15 MONTHS IN NEUTRAL FRENCH OAK BARRIQUE

pH 3.56 | TA .61/100ml

VINEYARD

DRY FARMED | LAURELWOOD SOIL
OLD VINE



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WINE

100% PINOT NOIR

AGED 16 MONTHS IN 15% NEW FRENCH AND 85% NEUTRAL

pH 3.56 | TA .61/100ml

VINEYARD

CLONE- COURY PLANTED IN 1965
DRY FARMED | SELF- ROOTED
LAURELWOOD SOIL

