



2022 Wirtz Pinot Noir

Vintage Overview

With a naturally cooler growing season at our Wirtz Vineyard, our 2022 unfiltered Pinot Noir showcases beautiful aromatics and elegance on the palate. On the nose, framboise and bright cherry meet subtle hints of weathered leather, tarragon, and cocoa. A medley of red fruit and integrated, yet prominent tannins, making for an exceptional food wine, pairing especially with charcuterie.

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 physiologically ripe vintage. The conditions of this vintage have created wines that are balanced, with full fruit and bright acid.

In the Winery

This vintage of the Wirtz Pinot Noir was aged for 14 months in a 15% New French oak and 85% neutral oak. Pronounced but integrated tannin structure matches a medley of red fruit on the nose and throughout the palate, with subtle highlights of savory herb and leather.

WINE

AGED IN 15% NEW FRENCH OAK FOR 14 MONTHS

pH 3.55 | TA .62g/100ml

VINEYARD

CLONES - POMMARD, WÄDENSWIL

DRY FARMED | LAURELWOOD SOIL

INGREDIENTS

LIVE CERTIFIED GRAPES, SULFUR, ORGANIC YEAST NUTRIENT, NATIVE YEAST



davidhillwinery.com



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