

TASTING NOTES from **THE WINDERLEA TEAM**

Layers of ripe Asian pear, honeydew, Granny Smith apple and white lily greet the senses. Lime zest, wet rock and a touch of Graham cracker follow, while a touch of creaminess on the palate balances the energetic acidity, leading to a precise and mouthwatering finish.

VINEYARD

Meredith Mitchell Vineyard is located in the McMinnville AVA. Formerly owned by Susan Meredith and her husband Frank Mitchell, this vineyard was planted in 1988 and expanded to 25 acres over the years. The vineyard is planted between 450-700 feet in elevation and is completely exposed to the Van Duzer corridor which allows the coast winds into the vineyard in the afternoon. Rated one of the top 5 vineyards in Oregon, the combination of own-rooted, high trellis mature Pommard vines and shallow, rocky, and broken uplifted basalt consistently produces intense Pinot noir with complex layers of aroma, flavor and structure. In addition to Pinot noir, there are 2 acres of Chardonnay and 2 acres of Pinot blanc. Certified Demeter Biodynamic® since 2018.

2022 HARVEST

Weather wise, 2022 was a most interesting vintage. A late cold snap and frost near bud break took its toll on many vineyards and seemed to hit Chardonnay vines particularly hard. The issue wasn't one of quality, but quantity. A freeze at bud break limited the amount of fruit a vine could produce. In late April of 2022, we and our fellow growers started preparing for the worst, a harvest with production down anywhere from 25% to 50%. And then we started focusing on the hope of secondary buds that survived, thrived and delivered just slightly lower yields than normal for Pinot noir. Weather conditions for the remainder of the growing season were warm and dry. Harvest started on September 24th and extended well into October finishing up on 21st.



VINEYARD: Meredith Mitchell

AVA: McMinnville

SELECTIONS: Pinot blanc

HARVEST DATES: 10/21/22

AGING: Fermented and aged in amphora (22%), neutral French oak (64%), stainless steel (27%)

ALCOHOL | pH | TA: 12% | 3.13 | 5.8

BOTTLE DATE: 7/27/23

CASES PRODUCED: 327