

TASTING NOTES from THE WINDERLEA TEAM

An approachable Pinot noir blend made from barrels used in Winderlea's vineyard designate program. A true winemaker's blend built to be expressive and enjoyable in its youth. Bright cherry aromatics mixed with violet and rose pedal. Round generous palate with pleasing texture. Wonderful balance between weight and finesse. Cherry leads the flavors on the palate with a touch of baking spice and truffle. A layer of raspberry adds to the interest and linger into the finish.

VINEYARD

Worden Hill Vineyard - Dundee Hills AVA

This 50 acre site sits high atop the Dundee Hills with 24 acres of vines. Oldest vines planted in 1977. Demeter Biodynamic® certificated in 2021. The vineyard faces due south and sits at an average elevation of 650 feet. Volcanic Jory soil, with a narrow strip of volcanic Nekia running through the middle. Mostly planted to Pinot noir.

Meredith Mitchell Vineyard - McMinnville AVA

Oldest plantings from 1988. Mostly planted to own rooted Pommard, high elevation, shallow rocky soil, broken basalt. This windy site produces Pinot noirs with structure, earth, leather and blue fruit notes. Demeter Biodynamic® certification in 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: 90% Worden Hill. 10% Meredith Mitchell **AVA:** Dundee Hills | McMinnville

SELECTIONS: Pommard, Dijon 115, 777, mix

HARVEST DATES: 10/12 - 10/21/22

AGING: 10 months French oak, 11% new

ALCOHOL | pH | TA: 13.1% | 3.45 | 5.9

BOTTLE DATE: 9/23/23 **CASES PRODUCED:** 1154