

de la boue

Pinot Noir

VINEYARD

Gregory Ranch

YEAR

2022



AREA

**Yamhill-
Carlton**

Raspberry, cherry and black tea on the nose, with heft and movement on the palate. Structured and developed, this wine has serious aging potential.

Winemaking notes

Hand harvested and destemmed immediately upon arrival to the winery. Fermentation was spontaneous, ending 22 days after picking. The wine was fermented in a single lot, with free run juice separated from the press fraction and aged for 14 months in 2-4 year old oak barrels. Vinification on this comes from gentle pumpovers in the early stages, moving to punchdowns as extraction demand increases.

Vineyard information

Gregory Ranch is a 26-acre estate vineyard in the hills of the Yamhill-Carlton AVA. Planted in 2007, Gregory Ranch's viticulture and biodynamic farming programs have been carefully managed to produce the best fruit possible.

Nestled in the foothills of the Pacific Coast Mountain Range, the vineyard is surrounded by oak and Douglas Fir trees. Taking advantage of the natural topography, grapes are grown on 4 distinct exposures. The largest block is Pinot Noir located in a south-facing bowl. Our fruit comes from Block 1, clone AS2 (or 828 or ASW2). Block 1 faces southeast and provides an excellent opportunity for early morning sunlight, while allowing the grapes to stay shielded from the late afternoon heat.

About the wine

The fruit from Gregory Ranch is dense and concentrated. The soils are marine sedimentary, which retain heat and provide excellent drainage. We try to lean into the complexity and power that the vineyard gives us, trying to bring tannin extraction into balance with the acidity. What we get is a beautiful wine with savory characteristics and powerful structure. The barrels we choose are very deliberate. I prefer used barrels to new, emphasizing the vineyard and vintage characteristics.

CASES
PRODUCED

100

ALC

12%

PH

3.70

TA

5.3 g/L

RS

<1 g/L