

2022 CONNER LEE PINOT NOIR

SINGLE BARREL



Pinot Noir is minimally planted throughout the Columbia Valley, and we are fortunate to have discovered two perfectly placed parcels ideal for showcasing its potential. This wine highlights the dynamic texture of one such site: Conner Lee Vineyard.

The 2022 vintage presented challenging weather conditions and naturally low yields. Despite the slow ripening, the vines displayed healthy vigor, resulting in a vibrant, concentrated crop.

The Single Barrel Conner Lee Pinot Noir is crafted primarily from Pinot Noir clones 115 and 663. The delayed harvest into October allowed for full flavor development while retaining freshness and aromatic lift.

The fruit underwent a cold soak followed by a 30-day fermentation and extended maceration to maximize depth and texture. The wine then matured for 20 months in French oak barriques (83% new) before being bottled unfined and unfiltered, preserving its purity and vibrancy.

This meticulous approach ensures that the 2022 Single Barrel Conner Lee Pinot Noir captures the distinct character of the vintage, varietal, and vineyard site.

“ This bright ruby Pinot Noir, with a russet rim, offers a complex nose of geranium, tilled soil, and flint, accented by cranberry and hoisin. The palate is a delightful medley of blood orange, nori, and cherry, with a buoyant body and supple tannins. An impactful and long finish reveals notes of vitamins and red currants.”

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| LABELED AVA | COLUMBIA VALLEY |
| VARIETALS | 100% PINOT NOIR |
| FERMENTATION | 10-14 DAYS WITH A TOTAL OF OVER 30 DAYS OF EXTENDED MACERATION, 30% STEM INCLUSION |
| AGING | 20 MONTHS IN 86% NEW FRENCH OAK AND 14% ONCE AND TWICE USED FRENCH OAK |
| ALCOHOL | 14.8% |
| CASES | 190 |
| BEST BETWEEN | NOW – 2033 |
| RETAIL | \$65 |

