

# 2022 CONNER LEE PINOT NOIR

# SINGLE BARREL



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 unfiltered 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.

“ The 2022 Pinot Noir Conner Lee wafts up with a pretty display of sweet herbs, cola and underbrush complicating crushed black cherries. It is seamless and serene, with cooling acidity and perfumed red berry fruits swirling across a core of crunchy minerality. Violet and lavender tones resonate through the long, staining finish as edgy tannins add tactile form.”

94 POINTS, ERIC GUIDO, VINOUS

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

