

# 2022 SOLAKSEN PINOT NOIR

# SINGLE BARREL



Minimally planted throughout the Columbia Valley, 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: Solaksen Vineyard in the Royal Slope AVA.

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 Solaksen Pinot Noir is crafted primarily from Pinot Noir clones 114, 115, 777, 91, and 667. 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 extended maceration to maximize depth and texture. The wine then matured for 20 months in French oak barriques (62% new) before being bottled unfined and unfiltered, preserving its purity and vibrancy.

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

“ This vibrant cherry-red Pinot offers a nose of juicy red fruits, crushed rock, flint, subtle rose, and cigar notes. The palate bursts with vibrant red berries, striking wet stone and saline, adding savory, earthy undertones. A silky mouthfeel and balanced acidity lead to a complex, floral finish with sour cherry and nori.”

ALEX STEWART, WINEMAKER

LABELED AVA	ROYAL SLOPE
VARIETALS	100% PINOT NOIR
FERMENTATION	10-14 DAYS
AGING	20 MONTHS IN 62% NEW FRENCH OAK AND 38% ONCE AND TWICE USED FRENCH OAK
ALCOHOL	14.7%
CASES	314
BEST BETWEEN	NOW – 2032
RETAIL	\$65

