

# SALT

## WINE COMPANY

2022

PINOT  
NOIR

OREGON

**Vintage:** It seems like Mother Nature throws us a curve ball during every growing season, and 2022 was no different. In mid-April, post-bud-break, a cold front brought record-low temperatures and frost into the Willamette Valley, leaving many to wonder if there would be a crop to harvest come Fall. May and June followed with unusually cool temperatures, furthering the worry of low yields or a complete loss. July through September was surprisingly warm and helped get the growing season back on track. Ideal conditions continued into October, allowing the fruit extra weeks of hangtime not typically seen in recent vintages.

**Vinification:** This Oregon Pinot Noir was very carefully sorted to ensure only the highest quality of fruit was used. The grapes underwent a two-day soak prior to fermentation for a total of 19 days of skin contact. 100% malolactic fermentation occurred over a five-month period. The wine was aged in a combination of stainless steel and French oak (20% NFO) for eight months.

Harvest: 10.14.22 - 10.24.22

Alc %: 13.4%

TA: 5.6 g/L

pH: 3.69

**Winemaker Notes:** Aromas of black cherry, vanilla bean, rose petal, and leather. The palate has notes of black currants, loads of spice, plum, bramble, marionberry. Silky and fine tannins on the finish with lingering notes of red and black fruit.