

PINOT NOIR

Villages Cuvée

PRODUCED AND BOTTLED BY
ST. INNOCENT WINERY, JEFFERSON, OREGON, BW-OR-144
ALCOHOL 13.5% BY VOLUME.—CONTAINS SULFITES.

WILLAMETTE VALLEY, OREGON

2022 Pinot noir

Villages Cuvée

Release Date: November 1, 2023

Production: 1409 cases

Bottled: September 2023

Alcohol: 13.5%

Suggested Pairings: salmon, quail, pork tenderloin and pasta dishes

Aging Recommendation: Up to 8 years

Vineyard Notes

Our Villages Cuvée is produced from Pinot noir grapes grown in Oregon's northern Willamette Valley. Fruit from three Willamette Valley Vineyards are blended to create a Pinot noir that is expressive in it's youth. To enhance this match, we blend to maximize both the spectrum of flavors and length on the palate while minimizing the use of new oak. The composition for this bottling is: Shea Vineyard 39%, Freedom Hill Vineyard 32% and Temperance Hill Vineyard 29%.

Production Notes

The de-stemmed grapes were fermented in small stainless and Burgundy oak fermenters with no SO_2 , allowing fermentations to proceed naturally. After gentle pressing and settling, the wine aged in French oak barrels, 8% of which were new for 12 months before bottling by gravity without fining.

Vintage Notes

The growing season of 2022 started late with a cold, wet spring that extended through May. Vine growth was slow with mid-bloom the last week of June, about two weeks later than average. The weather then immediately became quite warm, with rapid growth both in the vineyard and in the cover crop between the vines. This was dramatic and caused us to hand-cut 4+ feet of grass and weeds around the vines, a problem we had not previously experienced. Temperatures were close to 100 degrees at the end of June and then weekly from the end of July through August. High humidity at the end of July and mid-August led to extremely high disease pressure from mildew. Harvest began very late with Chardonnay on 10/4/22, followed immediately by the grapes for the sparkling base wines. Between 10/5/22 and 10/9/22, we picked 93 tons, which was 34 of the entire harvest. We finished with Pinot Blanc on 10/19/22 and the Pinot Noir and Riesling from Temperance Hill on 10/22/22. Amazingly, the last Pinot Noir from Temperance Hill was the most perfect fruit of the vintage. We processed 131 tons, about 20% more than average. Both Freedom Hill and Temperance Hill produced stand-out Pinot Noirs.

Tasting Notes

Beautiful dark ruby color with aromas of dark cherries and berries, red flowers, allspice, lavender with hints of white pepper and cinnamon. Currently the floral components from Shea and sweet forest floor earth of Freedom Hill dominate the flavor profile. Its broad tannin structure is revealed as dried flowers and berries. With air, the dark fruit components emerge.

Easy to pair with a broad range of full-flavored dishes, it will benefit from bottle age and can be enjoyed over the next 5-8 years.