

Deep Blue 2022 Willamette Valley AVA

Deep Blue is a blend of seven biodynamic or organically farmed vineyards in the Willamette Valley; Cassin, Yamhill Springs, Roshni, Johan, Momtazi, Nemarniki, and Finnigan Hill. The vineyards and barrels we selected were chosen for their deeper, earthy, blue and black fruit attributes, as well as their lush and silky textures. Think blueberry pie with baking spices, unsweetened cocoa powder, red and black cherry, and a whiff of sea air. We used 30% whole clusters to give the wine a good tannic structure, and the ample acid shows good promise for aging prospects.

A portion of the profits of *Deep Blue* are donated to Oregon Kelp Alliance, an organization who promotes the restoration of our oceans and creation of sustainable, carbon capturing food, through providing support to small kelp and shellfish farms along the southern Oregon coast. It is important to us to continually offer wines that can promote and support causes we believe in.

Technical Information

Grape Varietals: 100% Pinot Noir

Vineyards: Cassin (McMinnville AVA), Roshni (McMinnville AVA), Momtazi (McMinnville AVA), Johan (Van Duzer Corridor AVA), Nemarniki (Chehalem Mtns AVA), Finnigan Hill (Chehalem Mtns AVA), Yamhill Springs (Yamhill-Carlton)

Final pH: 3.6

Final TA: 5.8

Alc. By Vol.: 13%

Winemaking: 30% of the fruit is left whole-cluster, the balance of fruit is destemmed. A small amount of SO₂ is used to protect the fruit while encouraging native yeasts to take the helm. Gentle punchdowns are used to manage fermentation and once through primary, the wine is gently pressed into neutral French oak barrels. Aged for 11 months before being lightly sulfured, racked, blended, and bottled.

