



2022 ARETÉ PINOT NOIR

Willamette Valley

World-class, award winning wines from grapes grown at our Chalice Vineyard. The cool climate in the foothills of the Oregon Coast Range allows the grapes to mature slowly while maintaining the proper acid balance that is essential for producing the finest Pinot Noir

TECHNICAL DATA

VARIETIES 100% Pinot Noir

AVA Willamette Valley

TA 5.9g/L

RESIDUAL SUGAR 0.2g/L

ALCOHOL 13.5%

pH 3.71

ELEVAGE 100% French oak, 50% New

CLONES Wadenswil, Pommard, Dijon 667,

115, 113

VINEYARDS Chalice Estate Vineyards

SOIL TYPES Bellpine and Jory

HARVESTED October 2022

BOTTLED September 2023

CELLARING 2-9 years

RELEASED February 2024

CASES 149 six packs

WINEMAKER Aaron Lieberman

PROPRIETOR Pamela Frye

SRP: \$49.99

WINEMAKER NOTES

All of the grapes for Areté labeled wines come from our Estate Vineyard and are selected from specific blocks which we take additional care in to maximize quality. Half of the wine in this blend of Pinot noir clones was fermented in two new 500 liter puncheons with one head removed. The small size of the fermenter keeps temperatures lower, conserving more volatile aromatics, and the early exposure to new oak helps to fix color in the wine as well as rounding out the palate. The puncheon fermented wines were then aged in new French oak barrels purchased specifically with this wine in mind. Very tight grained oak, and toasted over a relatively cool fire for a longer time to achieve a deep but light toast. These new barrels impart structure to the wine and very little new oak flavor. The other two barrels in this blend were selected from the best blocks of our vineyard to compose a harmonious, age worthy and complex wine.

VINTAGE DESCRIPTION

The 2022 vintage started with cooler than average weather and finished with slightly warmer than average growing conditions following the warmer than average 2021 and 2020 vintages. Budbreak occurred in the second week of April, about 10 days earlier than average for our vineyard. Bloom occurred in the first week of July after an unprecedented frost killed most of the primary buds during the early morning hours of April 15th. This frost was followed by very cool weather through the end of May. From there on the season was near average in terms of precipitation and temperature. The fall ripening period was nearly ideal with warm days, cool nights and little rain.