



2022 Sojeau Vineyard Pinot Noir



Our two acres of Sojeau offered a more generous yield than in 2021, benefiting from the late bloom in warmer summer-like weather and bringing us 17 full barrels of Pinot noir. While also supporting the Willamette Valley and Polk County cuvées, we select the purist blend from only six barrels to craft this sixth vineyard designate from the site. All three clones were picked together on October 6th, the latest harvest since 2017, using around 10% of the total as whole clusters in two open top fermenters. Chemistry in juice was nothing short of textbook, with acid and sugar balance in perfect check. Sojeau saw 18 days on skins with only four movements of the cap, relying instead on daily pump-over for most of our fermentation management. The aromatic zest of Sojeau during this process continues to make us giddy after more than a decade vinifying the site, and the wines' ability to "behave" is a remarkable and consistent bonus. After more than 14 months, the six barrels, including one new, were blended to tank to rest for a further six weeks before bottling in late January.

Incredible aromatic lift with a big hit of red fruits and flowers, the "Sojeauness" in full flow. So pleasing from the glass, alluring berry fruits against the savory, almost sea-salty marine backdrop—immediately expressive and powerful. Graceful on the front, avoiding mid palate fat of any sort, moving effortlessly across and beyond the palate. We consistently define Sojeau as having an "arc" in terms of its textural persistence. The 2022 reflects this deft movement in the most elegant and understated way, despite maintaining a quite captivating friendliness and elegance from back to front. 145 cases and 18 magnums produced.