



VINEYARD

Appellation

Rogue Valley, Oregon

Site

Our Estate vineyard is planted at the convergence of the Cascade and Siskiyou mountain ranges at the southern end of the Rogue Valley AVA, on ancient ocean sandstones mixed with prehistoric river deposits. At 2,100 feet in elevation, cool mountain air moderates temperatures throughout the growing season, ensuring ripe flavors and balanced textures.

Clonal Selections Planted

4407, 777, Pommard, 667, Wädenswil
2012, 2018

VINTAGE

Growing Season

The 2022 vintage resulted in truly outstanding wines. The season started off with a dry & warm winter, but temperatures dipped beginning in Spring. Thankfully an important update to our frost protection system allowed us to escape damage from the cold temperatures. We experienced ideal weather during flowering and fruit set, leading to warm days with cool night-time temperatures and strong breezes during the summer months. Mild and dry conditions during a long harvest allowed for phenolic and structural development that resulted in complex, age-worthy wines.

Harvest Dates

September 30-October 21, 2022

WINEMAKING

Varietal Composition

100% Pinot Noir

Fermentation

Each block of our estate Pinot Noir is managed separately and fermented individually, enabling us to express its unique combination of terroir, clone and rootstock. Our fruit is hand-picked, hand-sorted and gently destemmed into small, temperature-controlled tanks. Fermentation is conducted by specific organic yeasts, and each lot is punched down twice daily. To achieve the right level of maceration and extraction, careful consideration is given to when and how hard each lot is pressed.

Aging

As a winemaker's barrel selection, the barrels for this blend were chosen for density and concentration. They expressed darker fruit and spice aromas, with structured, ageable tannins. This wine spent seventeen months in 57% new, 30% once-filled, and 13% neutral French oak barrels from coopers that provide additional power and finesse.

Cases | Release Date

558 | September 8, 2024

Tasting Notes

The 2022 Convergence Pinot Noir dances between ethereal aromatics and darker flavors; starting with aromas of rosehips, huckleberry and fresh cherries, then leading to savory elements of tarragon, pine forests, and wet stone; a perfect tribute to the Cascade and Siskiyou Mountain ranges that create this magical site.