



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

Pommard

Planted

2012

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 18, 21 & 22

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 for gentle extraction. 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 single block selection, the barrels for this wine were chosen to offer softness and richness for our Pommard clone of pinot noir. This wine spent 17 months in 50% new, 29% once-filled and 21% neutral French oak barrels from select coopers using very tight-grained, well-seasoned, moderately toasted wood.

Cases | Release Date

219 | June 2025

Tasting Notes

The Discovery Pinot Noir is remarkably complex and balances elegance with richness. It starts round and sweet upfront, moving into a mid-palate with round tannins, and finishing with a long, tense, lingering finish. Aromas of blueberry jam, espresso bean, warm cherry pie and fresh cut rosemary lead to flavors of blueberry, plums, espresso, thyme, peppercorn, forest floor and cocoa.