



THE AVA SERIES



200 million years of tectonic plate subduction and 15 million years of volcanic activity have shaped the state of Oregon and its Willamette Valley into the place we know and love today. Our new AVA series wines were inspired by these colossal geological events and the influence it has on our soil, mother rock and the resulting aromas and flavors in the wine. The fruit for the inaugural release of these two bottlings hails from the highest quality vineyards in the Yamhill-Carlton AVA and Eola-Amity Hills AVA. This collection gives you an opportunity to drink history and to revel in the beautiful and detailed differences you will find!



2022 Yamhill-Carlton AVA Pinot Noir

Mother Rock: Marine Sediments
Soil Series: Willakenzie,
Melbourne & Wellsdale

Tasting Notes: Tart cherry and
bramble fruits mingle with spice
notes of cinnamon, clove, and cola.
Elegant and focused on the palate
with a balanced structure on the
finish.

Alcohol: 13.0%

pH: 3.72 **TA:** 5.3 g/L

Production: 3,021 cases



2022 Eola-Amity Hills AVA Pinot Noir

Mother Rock: Volcanic
Soil Series: Jory & Nekia

Tasting Notes: Bursting with fresh
fruits of blueberry, strawberry,
and black plum with hints of lilac
and jasmine blossom. Juicy on the
palate with rounded, velvety tannins
on the finish.

Alcohol: 13.2%

pH: 3.60 **TA:** 5.3 g/L

Production: 2,968 cases

VINTAGE: 2022 was a miraculous vintage for Ken Wright Cellars. Mother Nature never ceases to amaze us. A record late cold front caused extensive damage to the young buds, threatening whether we would have any fruit to harvest. Our first miracle was record levels of fertility. Our second was the driest and warmest October in memory.

FARMING: Nutrition-based farming and organic certified

AGING REGIME: Aged for 10 months, in 100% French oak with 10% new French oak barrels