

2022

GUADALUPE VINEYARD PINOT NOIR

YEAR PLANTED & ACREAGE: Original planting

1989, replanted 2001-2007

SPACING: 7 X 6.25 ft., 996 vines/acre and 8 X 5 1,089

vines/acre

ELEVATION & ASPECT: 350 ft., South

CLONES & ROOTSTOCK: Wadenswil on 101-14, Wadenswil on 3309, 115 on 3309, Pommard on 3309, 777

on 5C

MOTHER ROCK: Ancient Marine Sediments

SOIL SERIES: Willakenzie

AVA: Dundee Hills



TASTING NOTES: Savory floral and spice focused— A luscious core of plum and raspberry leap out of the glass with delicate aromas of lilac, hyacinth and fresh linen. Velvety tannins coat the palate.

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: Certified organic, nutrition-based farming

AGING REGIME: 10-11 months in 20% new French oak barrels

ALCOHOL: 12.2% **pH:** 3.81 **TA:** 5.0g/L

PRODUCTION: 650 six-pack cases

SCORES: No reviews yet



Artwork shows punching down the fermentation cap.