

2022 McCrone Vineyard Pinot Noir

YEAR PLANTED & ACREAGE: 1991-2001, 7.73 acres

in vine

SPACING: 3.28 ft. X 6.56 ft, 2,024 vines per acre

ELEVATION & ASPECT: 400 ft., SW

CLONES & ROOTSTOCK: 777, 115, 667. .21 acres are

own-rooted, 90% on 3309, 10% on Riparia Gloire.

MOTHER ROCK: Ancient Marine Sediments

SOIL SERIES: Wellsdale and Willakenzie

AVA: Yamhill-Carlton



TASTING NOTES: Savory, floral and spice focused— Layered notes of black cherry and red currant mingle with floral notes of lily and jasmine. Black tea, honey and allspice are open and graceful on a juicy, lingering finish.

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: 13.1% **pH:** 3.82 **TA:** 5.7g/L

PRODUCTION: 270 six-pack cases

SCORES: No reviews yet



Artwork of our public barrel tasting.