ISENHOWER



2022 Le Cadeau Vineyard Pinot Noir

APPELLATION

Chehalem Mountains

VINEYARD

Le Cadeau Vineyard

ELEVATION

610 - 725 feet

SOIL

Jory/Nekia/Witzel series

VARIETALS

100% Pinot Noir (Clones: 29% 777, 20% 114, 13% 115, 10% C, 10% 667, 9% Pommard, 9% Mariafeld)

HARVEST DATE

October 10, 2022

FINISHED WINE

5.2 g/l Titratable Acidity, 3.73 pH, 0.48 g/l Volatile Acidity, <0.01 g/l Glucose + Fructose, 13.4% Ethanol

Bottling:

Bottled on February 8, 2024. Unfined and unfiltered. Glass is 100% American made from 85% recycled material.

Fermentation:

100% hand-harvested fruit. 70% destemmed with 30% of clusters pitch-forked into the open-top fermentation bins. Inoculated with a variety of Saccharomyces cerevisiae, Saccharomyces uvarum and Pichia kluyveri. Punched down twice daily.

Élevage:

50% new French oak Puncheons (Mercurery and Jayer), 50% 1st and 2nd fill French oak puncheons for 14 months.

Additions:

Yeast, organic yeast nutrients, tartaric acid, minimally necessary SO2.

Notes:

Light red hue. Lovely red cherry, pomegranate, and cranberry fruit aromas. Has notes of black tea, dried earth, graphite, and subtle light toasted French Oak. Spicy and sexy. The mouthfeel is rich, fresh, fun, complex, earthy, and red fruit. Notes of black tea and oak are apparent, yet the wine is clean and complex. The wine is tight yet vibrant and fresh.