

2022

## DIVISION PINOT NOIR “DEUX”

The final vintage of our first single-site Pinot from one of the best vineyards in the U.S.

BOX SCORE			
VARIETY	PINOT NOIR	ALC	13.6%
APPELLATION	EOLA-AMITY HILLS	PH	3.76
VINEYARD	EOLA SPRINGS VINEYARD	PRODUCTION	75 CASES
AGEING	10 MONTHS IN NEW AND NEUTRAL FRENCH OAK BARRELS		



### VINTAGE RECAP

The last handful of growing seasons has been a rollercoaster of ups and downs, thrills and spills, and everything in between. 2022 was no different.

Bud break proceeded in early April, then a massive cold front came through in late April and brought snow and ice, causing widespread frost damage on many of the early buds. The weather stayed rainy and unseasonably cool into June. With primary buds all but gone, this put us seriously behind at that point in the growing season, leaving us pondering if the vintage was done before it even started. Then the sun came out, the days warmed, and our resilient vines found a way to thrive and grow. The summer was ideal and slowly our spirits rose, but what would happen in early fall? Lucky for all of us, the good weather held until mid-October, providing enough time for us to harvest all of our sites with near-perfect conditions and ripeness.

We didn't know it when we picked the fruit in 2023, but this turned out to be the last growing season for the old vines at Eola Springs. With their history starting in 1972, the 2023 vintage is truly a year to remember, and also picked at just the optimal moment!

### WINEMAKING + FERMENTATION

A bittersweet moment indeed as we learned 2022 would be the last year of the 50-year-old Pinot noir vines at Eola Springs Vineyard, perhaps the oldest vines from the Eola-Amity Hills that were still productive. After 13 years of experience working with these old vines, the best word to describe them was “consistent and consistently excellent.” This coupled with impeccable Biodynamic-principled farming and a very well-oiled winemaking program we developed for the site over the years meant that we were able to produce our most distinctive Pinot Noir.

We do not use any punchdown tools and rarely use a pump in the management of our native fermentations for this wine. The site necessitates gentle extraction to coax the nuanced characteristics necessary to meet our expectations and the site's potential and thus, is all piegame all the time! After ageing in a mix of carefully selected neutral and new barrels from France's well acclaimed Tronçais forest, the wine is blended after 10 months and bottled shortly after. Outside of a small sulfite addition, this wine is free from additives, fining or filtration.

### TASTING NOTES

Way back in 2010 with excitement and curiosity in our eyes, we founded our winery with a few tons of Pinot noir & Chardonnay from the original plantings on Eola Spring Vineyard. We are going out on a high note though from a fantastic vintage. Layered between dense ripe summer strawberries and salty mineral textured confections, the swan song Pinot noir “Deux” is built for the ages.