

2023 DIVISION-VILLAGES “MÉTHODE CARBONIQUE”

Carbonic fermentation hones the freshness in this Pinot noir full of vibrancy and layers.

BOX SCORE			
VARIETY	PINOT NOIR 100%	ALC	12.2%
APPELLATION	OREGON	PH	3.82
AGEING	6 MONTHS IN NEUTRAL FRENCH OAK BARRELS AND STAINLESS STEEL TANKS	PRODUCTION	628 CASES



VINTAGE RECAP

The 2023 vintage started near the historical averages for the first time in many years. After a pleasant and dry start, May brought prolonged precipitation into early June, which slowed things down on the growth side. As soon as it dried out in early June, the season remained mostly dry and quite warm until early September. While there were definitely some hot stretches, which is quite normal in the Pacific NW during the summer, the heat waves were less extreme than in recent years like 2021. This was quite the opposite of many other parts of the U.S., especially the southern half, which experienced the hottest summer on record.

For the first time, we have featured Pinot noir grapes grown outside of the Willamette Valley in the Méthode Carbonique bottling. Why, you ask? Well, for a few important reasons. Firstly, when fermenting wines with carbonic maceration, there is a greater drop in acidity than with traditional fermentations, and as the climate in our region has trended warmer recently, we began looking at ways to find ripe phenolic Pinot noir at higher acidity levels than we had been seeing in many of our Pinot noir sites in the Willamette Valley.

We found what we were looking for, farmed organically, in the Elkton AVA in the far western Umpqua Valley in Central Oregon. Believe it or not, the Elkton AVA region is cooler than the Willamette Valley and also, for our second reason, grapes tend to be obtainable at a more reasonable price so that we can keep the price to value ratio as attractive as possible on this bottling.

We picked most of our Pinot noir from our home base site in the Yamhill–Carlton just before the late September rains at ideal ripeness for carbonic maceration. Our our new site in Elkton was able to hang through the rains and was nice and ripe a few weeks into October during what we jokingly called our second 2023 harvest after putting the wines we had picked pre-rains to rest for the year.

WINEMAKING + FERMENTATION

The “Méthode Carbonique” is made entirely from the whole cluster carbonic maceration approach, most commonly associated with Gamay winemaking in the Beaujolais. “Cold broiling Pinot” is Kate’s go-to phrase when describing this wine, and that just might be the simplest and best way to explain this explosion of yumminess. We find this style works wonderfully with some of our Pinot noir sites and makes a wine that is perfectly approachable, fun, and purely Pinot. We age the carbonic wines mostly in stainless steel, but also in old barrels for textural pick up and to elevate the structure of the wine.

TASTING NOTES

Perfect for summer and even great for a chill, we are longtime fans of carbonic maceration, AKA “Méthode Carbonique”, and have been working hard to hone this amplifier for red berry deliciousness that just screams PINOT NOIR for over a decade. The 2023 wine hits a perfect spot with its roasted strawberries, sarsaparilla, and a hint of forest floor. This vintage is a pleasure for fans of carbonic wines, or really anyone who appreciates lighter and juicier Pinot noir with the perfect hint of savory finish.