

COMPTON

FAMILY WINES
Garden Series

2022 Pinot Noir

Appellation:	Willamette Valley, Oregon
Alcohol:	13%
T.A.:	5.6 grams per liter
pH:	3.50
Production:	1232 cases



Wine:

Enticing aromas of red cherry, red berry, and forest floor. Elegant mouth feel, with waves of dark red fruit accents and hints of cacao. Lovely lingering flavors make for a delightful mouth watering finish.

Winemaking:

Fruit from each vineyard produced separately in small 1.5 ton fermenters with the use of manual punch downs of the caps two times a day during fermentation. After fermentation, each lot was aged in French oak barrels for over 10 months before being blended and bottled. Wines were bottled in Screwcap Closures to retain its great fruit flavors and aromas.

Growing Season:

The growing season in the Willamette Valley got off to a late start with a worrisome frost. Fortunately the cold spring gave way to a longer growing season with a moderate summer and dry fall. We were rewarded with great fruit quality and higher than expected yields at harvest time in mid-October.

Vineyards:

Three vineyards blend all old vines averaging 35 years of age and are dry-farmed. Pinot Noir Clones are mostly Pommard, Wädenswil and Dijon 115.

Location: The vineyards are set in the coastal foothills in Philomath, Oregon. The vines are located near the base of Mary's Peak which is a small mountain in Benton County and is the highest peak in the Oregon Coast range. Mary's Peak can serve as a rain shadow for these vineyards.

Soils: Alluvial and Sedimentary loam. Marine sediment soils were laid down on the floor of the Pacific Ocean. Alluvial Soil is a fine-grained, fertile soil deposited by water flowing over flood plains and riverbeds. Sedimentary soils are dry and brittle, making for deep-rooted vines that produce structured, dark wines. These soils drain quickly establishing a natural deficit-irrigation effect. Pinot Noir wines from marine sedimentary soils usually exhibit voluptuous, dark red berry and blue/black fruit, darker floral and earth tones, and bigger, heavier, chewier tannins.