

2022 Bracken Vineyard Pinot Noir

13.6% Alcohol

TA: 5.4

Fermented in 1.5-2 ton lots for 3-4 weeks. Some pump-overs and punchdowns for cap management.
100% destemmed fruit.

Raised in x1 500 Liter Puncheon (third fill) | x1 228L barrique (neutral 7th fill) | * All wood vessels are very tight grain and sourced from the highest quality and most sustainable forests in France and Austria. The length of curing and drying, paramount to quality wood, is top notch with the coopers we source from (3 years +)

FSO2 at bottling: 25PPM

Cork: Diam 10 Origine

Cases Produced: 62 cases

Magnums Produced: 6

Recommended Retail Price: \$55 per bottle | \$330 per six

Bracken Vineyard is located at the top of the Eola Bench in the Western Eola-Amity Hills AVA. Facing west is a unique vantage point for vineyards, and a risky one at lower elevations tucked deeper in the valley. Bracken benefits from facing west lining up in the path of the Van Duzer Corridor. Following the afternoon heat in the summer, cool air comes pulling at the heels of the heat, allowing cooler air to settle in for the working vines at night. Wind also plays a role in firming up the skins, helping phenolics develop in structure and taste. The vines are young yet, though the terroir of this site has a lot to say already. Deep seated red fruits, with brooding footnotes of earth and sarsaparilla are common in the Pinot Noir.

Farmer: Shelby Perkins

Soils: Nekia, Witner, Witzel, and Jory (Volcanic)

Elevation: 630-750 feet

Farming: Organic and Biodynamic Practices, Dry-farmed

Year Planted: 2016

Sourcing began: 2019-

Please reach out with any questions, and thank you for your interest and support in our project.

Cheers

Chris

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