2022 Stormy Morning Vineyard Pinot Noir

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 600L puncheon (second fill) | x1 228L barrique (2nd fill) for 11 months | * All wood vessels are very tight grain and sourced from the highest quality and most sustainable forests in France. 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 13.0% Alcohol TA: 5.5 RS: 0 Unfined and Unfiltered Cork: Diam 10 Origine Cases Produced: 78 cases Magnums Produced: 6 Recommended Retail Price: \$55 per bottle | \$330 per six

Stormy Morning Vineyard is located in the far reaches of the Tualatin Hills AVA. Shallow, ancient marine sediments form the topsoil. We work with chardonnay, pinot noir and syrah blocks within the vineyard. We source both own-rooted 115, 115 on 3309, and the following variations for Pinot Noir: Pommard, Wädenswil, 777, 943, 828, Swan, and Mariafeld. These are planted within two acres, leading us to co-ferment the blocks. One of the primary notes from Stormy Morning in Pinot Noir is blood orange.

Farmers: Bill and Mary Lowblad

Year Planted: 2001

Acreage under vine: 12

Soils: Kinton Silt Loam (Ancient marine sediments). Bands of Iron rich soil approximately 6-7 feet below throughout the vineyard

Elevation: 250 – 500 feet

Farming: Organic practices, Dry-farmed

Sourcing began: 2013-

Release Notes: Clear, crimson in color, initial enveloping aromas of blood orange, nectarine, dried rose, strawberry and raspberry are noted. With air, secondary notes of peach, dulche de leche, chocolate and a hint of menthol. This wine weaves between red and orange fruits, savor and floral notes. On taste, the Stormy Morning's characteristic powdery tannins and seamless acidity help define a feel of both poise and density.

Please reach out with any questions, and thank you for your interest and support in our project. Cheers Chris <u>chris@twillcellars.com</u> | 971-269-7747