

2022 Stormy Morning Vineyard White Pinot Noir

Barrel Fermented in 100% neutral *wood. Fruit was gently pressed during a long champagne cycle. Ambient fermentation began one week later. Primary fermentation took 5 months to complete, and MLF was partially completed in one month before being sulfured in order to preserve a nervy profile. Before the following harvest, this was filtered prior to bottling in July, 2023.

* All wood vessels are very tight grain and sourced from the highest quality and most sustainable forests in France and or 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

11.6% Alcohol

TA: 8.7

RS: 1.8

CrossFlow Filtered for ML Presence

Cork: Diam 5 Origine

Cases Produced: 56 cases

Recommended Retail Price: \$36 per bottle | \$432 per case

Stormy Morning Vineyard is located in the far reaches of the Tualatin Hills AVA. Shallow, ancient marine sediments form the topsoil with iron rich soil approximately a dozen feet below. Pinot Noir often showcases spice, and an array of red and orange fruits such as blood orange and nectarine.

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-

We crafted our first white pinot noir in the great experiment that was 2020. We crafted that one with pinot noir from Vojtilla and the wine felt delectable. That saw nearly two years in barrel, allowing for a natural creaminess to develop and hold our attention. We knew we were going to be bottling this version earlier, and thus capturing a more striking pose of the wine where snap and edge play a large part to the taste on release.

Aromatically you get a hint of the wafer cream and toast, a remnant from lees aging, though it is just a light note surrounded by sharper notes of white peach, pippin apple, stone, golden raspberry, and jasmine. As the wine opens, the aromas gain flesh and depth showcasing notes of nectarine and rose petal. On taste, this is at once brimming and tinselled. Notes of granny smith apple hits first with secondary notes of strawberry and mandarin oil to follow. Vivacious. This will benefit from a decant on opening.

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

Cheers

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