

2022 Vojtilla 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 228l barrique (second fill) | x2 228L barrique (neutral 7th fill and 12th fill) for 11 months | * 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

12.3% Alcohol

TA: 5.8

RS: 0

Unfined and Unfiltered

Cork: Diam 10 Origine

Cases Produced: 59 cases

Magnums Produced: 6

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

Vojtilla Vineyard is located on the slopes of Ladd Hill in the Chehalem Mountains AVA. Facing east is courageous, and thirty years ago that would have met lots of questions as south facing vineyards were grabbing the most heat, sun and attention. As we find ourselves with warm vintages one following another, eastern aspects allow a longer ripening curve as the vines face the cooler rising sun. We find the fruit to showcase freshness, poise, and plenty of delineation in flavor. The Pinot Noir is deep in bright red flavor with a sheerness in delivery.

Farmer: Dennis Vojtilla

Soils: Nekia, Jory, Saum (Volcanic)

Elevation: 500-600 feet

Farming: Organic Practices, Dry-farmed

Year Planted: 1991

Sourcing began: 2020-

Release Notes: Deep, effusive aromatics of cranberry, cinnamon and cherry compote. Pure red. The aromatics are at once red fruited, savory and cool. As the wine continues to open, deeper notes of earth, pink rose and raspberry are found. This is bright and persistent with a quality of shimmering detail.

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

Cheers

Chris

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