



# CARLTON CELLARS

---

## 2022 Carlton Cellars Pinot Noir Reserve - Roads End - Libra Vineyard

---

### TECHNICAL NOTES:

**AVA: Yamhill-Carlton District**

**Harvest: October 8th-10th, 2022**

**Cooperage: 27% new French oak Barrique (41%) and Puncheon (59%)**

**pH: 3.87**

**Bottled: August 2023**

**Aging: Drink now through 2035**



### TASTING NOTES:

Sweet aromas of black plum, strawberry and cherry turn to warm toasty hints of baked goods and subtle, but persistent, floral suggestions of rose petal and chamomile. A patient observer is rewarded with evolving notes of nutmeg and five-spice. Ripe cherry and plum assertively define a fruit driven flavor profile leaving just enough room for small slivers of dark chocolate and umami/dried mushrooms. The delicate entry has near-seamless transitions, effortlessly gliding across the palate from front to finish. Bright but balanced acidity gives this supple wine an extended length to flavors, drifting beyond contemplation. Pair with a cozy couch in front of a picture window streaming your favorite series of winter storms. Maybe save a glass to enjoy with your venison steak and truffled potatoes.

### VINTAGE TRENDS:

In 2022, the Pacific Northwest experienced yet another year of record-breaking weather events, most notably at the heads and tails of the growing season. April's record-high snowfall and crop-damaging frost made another year of lower yields seem imminent. A cold and wet May and June further added to concerns. Just as these worries reached a palpable zeitgeist, a July heat wave shrugged off the cold grip of a winter-like spring. Extended high temperatures in July, August, and September, coupled with larger than expected crop estimates, brought renewed optimism to the collective agricultural psyche. While drying winds and persistent wildfires in August and September, raised the familiar specter of recent past vintages, such concerns proved to be unwarranted for most of the Pacific Northwest and Willamette Valley. Any remaining doubt as to the vintage's potential for ripeness evaporated with October's record hot and dry conditions.

Picking was much later than normal, relative to what has become the new norm this past decade. This was the latest harvest at our site since 2011, a record late vintage. A punishing winter, vanishingly short spring, late/hot summer, and seemingly non-existent fall characterized the 2022 growing season, leaving the toil-worn participants feeling a touch whipsawn, but grateful all the same.

75 CASES PRODUCED

13.5% ALCOHOL BY VOLUME

---

Phone: 503.437-3698 | Email: [bill@carltoncellars.com](mailto:bill@carltoncellars.com)

11799 NE FINN HILL LOOP, CARLTON, OREGON 97111