



CARLTON CELLARS

2022 Carlton Cellars Pinot Noir - Estate - Libra Vineyard



TECHNICAL NOTES:

AVA: Yamhill-Carlton District

Harvest: October 8th-10th, 2022

Cooperage: 21% new French oak Barrique (65%) and Puncheon (35%)

pH: 3.88

Bottled: August 2023

Aging: Drink now through 2033

TASTING NOTES:

Our Carlton Cellars v2022 Estate Pinot Noir leads with concentrated aromas and flavors of fruit and spice, presenting dark cherry, raspberry, and strawberry preserve joined by notes of warm cinnamon, mocha and rose water. Brambly undertones and further notes of baking spices add to the complexity. A full and pillowy-soft entry gently segues into a juicy mid-palate and lingering finish. The overall impression with which one's palate is left is that of a wine possessing depth and balance.

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.

155 CASES PRODUCED

13.5% ALCOHOL BY VOLUME

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