

Phelps Creek

V I N E Y A R D S

2022 “Le Petit” Pinot Noir, Columbia Gorge

WINEMAKER COMMENT

Inspired by the winemaking style of the French Beaujolais, but utilizing those traditional techniques with the elegant and noble Pinot Noir grape; this 100% Estate grown Pinot Noir invokes a crunchy texture full of fresh young fruit.

PHELPS CREEK VINEYARDS

The most westerly vineyard on the Oregon side of the Columbia Gorge AVA, Phelps Creek is nestled amongst the foothills of Mt Defiance at 1200 feet elevation. Established in 1990, our small boutique winery focuses on estate grown Pinot Noir and Chardonnay varietals, annually producing 5,000 cases of wine in total. Vineyard care takes center stage in our wine production, where sustainable agricultural practices combined with careful management of the fruit yields on the vines lead to the noted luxurious intensity within our bottle.

VINTAGE

Mother Nature continues to provide unique weather events, with the spring and fall of the 2022 season no exception. Typically we witness vine “bud break” the beginning of May. You get a good sense of the timing by watching the other blooms in the Hood River Valley orchards. On our estate, grapes push out their first green growth between pear and apple trees blooming.

In 2022 we received a freak 18” of snow on April 11. We had the house cherry tree covered in blooms and snow. Needless to say the bees took some additional vacation. All this pushed our bud break back about 3 weeks into drier weather than typical. Our projected harvest extended well into October—with the hanging question of can we get the fruit in before the fall rains?

We adjusted clusters on the vine to our typical low yield targets for flavor intensity. The fall weather developed miraculously, with no rain until the final week. On the other hand, cluster weights of the vines far exceeded yield forecasts. We ended up with significantly more fruit than ever before, but blessed with great intensity of flavors. It was an epic, if wacky vintage which made us very proud of our team in coping and of what you will find in the bottle.

WINEMAKING NOTES

This uniquely youthful wine, made of 100% Estate grown fruit, is produced through whole-cluster, carbonic maceration. A method which incorporates dry ice into a full cluster fermentation, allowing individual grapes to ferment within the berry. The resulting wine expresses a fresh, crunchy texture with low tannins.



TASTING NOTES

Scents of strawberry and spice lace the nose. This distinctive Pinot Noir with its bright acidity and low level tannin soon becomes the favorite red wine of the summer. This extremely youthful wine pairs with nothing better than sunshine! With a light chilling it beautifully bonds alongside a piece of grilled Salmon accompanied by seasoned Spring asparagus.

BOTTLE NOTES

Harvest Date: October 1, 2022

Brix at Harvest: 22.8°

Clonal Selection: Dijon 115

100% Whole Cluster

Carbonic Maceration

3 Months Stainless Tank

Alcohol per Volume: 11.6%

Bottling date: 2/22/2023

Case Produced: 362