



# FAIRSING VINEYARD 2022 FAIRSING VINEYARD PINOT NOIR

## VINTAGE

*The 2022 growing season included many ups, downs, and the surprises Mother Nature always provides.*

*The Willamette Valley experienced an unexpected frost and snow event on April 11. Thankfully, Fairsing Vineyard's vines were not at the budbreak stage and endured minimal tissue damage. The following two weeks were unusually cool, which further delayed budbreak and grapevine growth.*

*May and June continued to be cool and wet. Fairsing reached 90 degrees in late June and that was a turning point from cool and wet weather to hot and dry.*

*We experienced bloom in early July and the summer progressed with warm, dry conditions. The late growing season resulted in ideal conditions for final fruit development with cool days and longer nights. Fruit for our flagship Pinot noir was harvested October 3.*

*This combination of Dijon 115, 114, Pommard, Dijon 777, 667, and Wadenswill 667 was barrel fermented 10 months in 18% new French oak to an alcohol of 14%.*

## WINEMAKER

*With over 40 years of viticulture and winemaking knowledge, Robert Brittan's extensive experience ensures Fairsing Vineyard wines reflect the abundant beauty and complexity of the estate.*

## VINEYARD

*Fairsing Vineyard is managed sustainably in Oregon's Yamhill-Carlton American Viticulture Area (AVA) with 38 acres of Pinot noir and five acres of Chardonnay in production.*

*The vineyard is nestled within a one hundred-acre Certified Family Forest and is distinguished by its biodiversity, varied topography, and panoramic views of the Northern Willamette Valley.*

## APPELLATION

*Yamhill-Carlton AVA*

## COMPILATION

*100% Pinot Noir*

## SELECTIONS

*Dijon 115, 114, Pommard,  
Dijon 777, 667, and Wadenswil*

## HARVEST

*October 3, 2022*

## AGING

*10 months, 18% new French oak*

## BOTTLED

*August 24, 2023*

## ALCOHOL | pH | TA

*14.0 | 3.63 | 5.9 g/L*

## PRODUCTION

*1083 cases | 6 Magnums*

