

GRANVILLE

WINE CO.

2022 Temperance Hill Pinot Noir

Temperance Hill Vineyard was first planted in 1981 on what is believed to be remnants of an ancient volcano. The vineyard has been managed by Dai Crisp since 1999, who implemented organic farming techniques. The vineyard became certified Salmon Safe in 2005 and certified Organic in 2012. Granville sources two acres exclusively from the North Block of the property which sits at 820 ft elevation with both Pommard and Dijon clone 777.

VINTAGE NOTES

The 2022 vintage started with a wet and cold spring, delaying bud break. The spring continued with a record-breaking frost in mid-April, decreasing yields across the Valley and created uneven ripening. Once summer started we had a consistently warm growing season and Oregon experienced the hottest October on record. Warm days with breezy conditions through the fall months, produced thicker than average skins and clean fruit. Our harvest started early October, and resulted in texturally rich and ageable wines.

TASTING NOTES

Notes of tulips, agave, rosemary, red currant, dried herbs in brown butter, carrot, with gamey notes.



AVA: Eola-Amity Hills AVA	
HARVEST: October 16, 2022	
BARREL REGIMEN: 12 months in French oak; 30% new	
METHODS: Unfined, unfiltered, 40% whole cluster maceration	
QUANTITY PRODUCED: 225 cases	
ABV: 13.5% PH: 3.63	
CELLARING: Drink 2024-2036 Prime: 2026-2031	
SUGGESTED RETAIL: \$65	

ABOUT GRANVILLE WINE CO.

Granville Wine Co. is led by second-generation wine growers Ayla and Jackson Holstein. Their estate vineyard and winery are located in the Dundee Hills of Oregon's Willamette Valley.