



Vitae Springs *Force Sauvage* 2022 Pinot Noir

Force Sauvage Pinot Noir is Vitae Springs' most powerful expression, built for structure, intensity, and longevity. The bold counterpart to Fleur du Ciel, it channels raw, untamed energy—textural, feral, and commanding. A wine of force and finesse, it stands as our most age-worthy Pinot Noir.

24 Hour Pre-Fermentation Cold Maceration
Aged for 20 months in 25% New and 75% Neutral oak barrels
Clone: Pommard, 777, 115
Rootstock: 3309 C & Riparia Gloire
Year Planted: 1998-2003
13.5% ABV
pH: 3.62
TA: 6.3
Unfined and Unfiltered
Cases Produced: 100

Tasting Notes and Pairing

Notes of black cherry, wild blackberry, Bing Cherry, and crushed violets, layered with graphite, forest floor, and Vanilla. The palate is dense and structured, with powerful tannins and a firm core of minerality.

Pair with porcini risotto or duck breast, with black cherry reduction and charred radicchio

Best served at 55°F-65°F.

Willamette Valley, Oregon

Vitae Springs Vineyard

Vitae Springs is a regenerative sustainability project. This is a historic vineyard, with 50+ year old, self rooted vines. It is an incredibly delicate ecosystem, and we hope to preserve these old vines through our efforts to nurture the natural systems here.

At Vitae Springs Vineyard our focus is on nurturing the soil's natural vitality, enhancing its microbial diversity and mycorrhizal colonization. By doing so, we ensure that our vines thrive in a living ecosystem that is rooted in the principles of sustainability and complex natural systems.

Our vineyard is more than just a place for grape cultivation; it's a dynamic, interconnected system where organisms coexist and play complementary roles. This diversity fosters resilience and balance. As we move away from input-intensive practices, we judiciously use only essential fungicides and a minimal amount of foliar nutrition to maintain the health and quality of our grapes.



Elevation: 600-800 ft
Soils: Jory, Nekia