



## Vitae Springs Willamette Valley 2022 Pinot Noir

A pure expression of our estate, offering depth, vibrancy, and effortless elegance. Red-fruited at its core, with black cherry and spice woven throughout, it is beautifully concentrated yet immediately inviting—a wine of balance, precision, and exceptional value.

24 Hour Pre-Fermentation Cold Maceration  
Aged for 20 months in 20% New and 80% Neutral oak barrels

Clone: Pommard, 777, 115

Rootstock: 3309 C & Riparia Gloire

Year Planted: 1998–2003

13.5% ABV

pH: 3.57

TA: 5.6

Unfined and Unfiltered



### Tasting Notes and Pairing

Bright red cherry, wild strawberry, and pomegranate lead, with hints of black tea, baking spice, and a touch of forest floor. Silky tannins and vibrant acidity create a supple, balanced palate

Pair with Duck confit with cherry compote, or grilled portobello burgers with caramelized onions and goat cheese

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