PATRICIA GREEN CELLARS

2022 Estate Vineyard, Old Vine Pinot Noir

AVA: Ribbon Ridge LOCATION: North Valley Rd. SOIL TYPE: Wellsford (Marine Sedimentary) YEAR PLANTED: Various; 1984-2010 CLONAL MATERIAL: Pommard, Dijon 114, Coury Clone and Wadensvil VINEYARD SIZE: 30-acre vineyard PICKING DATES: Multiple days in October TONS/ACRE: Various but around 1 ton/acre OWNERS: Patricia Green Cellars PRODUCTION: 1,486 cases bottled

Site History: The vineyard's original planting dates to 1984, making it the second oldest established vineyard in what is now the Ribbon Ridge AVA. Plantings of entire blocks have happened in 1986, 1987, 1990, 1997, 1998, 2000, 2001 and 2010. The site includes 25.5 acres of Pinot Noir (20 acres of Pommard, 3 acres of Dijon 114, 3.1 acres of Wadensvil and 1.4 acres of Coury Clone), 2.5 acres of Sauvignon Blanc and 2 acres of Chardonnay (Dijon 76 and 96). Patricia Green Cellars purchased the property in July 2000. About 20 acres were planted at that point, including Pinot Gris, which was mercifully grafted over to Pinot Noir in 2002. The vineyard houses the oldest Sauvignon Blanc vines in the Willamette Valley. It has also produced the only Pinot Noir to receive a score of 100 from a major, national wine publication.

Site Characteristics: The vineyard starts, lightly sloped in the middle/bottom of the hill at the winery and moves quickly up a steep slope and eventually all the way to the top of the hill where it falls of 360 degrees, planted in every direction. The blocks represent palpable differences in aspect, elevation, clone, and vine age. This has allowed for numerous bottlings based upon unique wine characteristics making it the vineyard with the single most Estate Vineyard Pinot Noir bottlings having come from it in the state of Oregon. The vineyard has a thin layer of extremely dry and silty topsoil that sits upon mostly a hill of shale and sandstone. Toward the very bottom of the site some deeper, very soft blue-gray clay becomes the subsoil. It is highly drained, erosion-prone soil. The vineyard is farmed entirely organically and is dry farmed. Large, deep stands of trees on the east and west sides of the property frame the vineyard, provide shade at certain times of the day and function as a home for a variety of woodland creatures including mountain lions, bobcats, black bear, coyote, and deer. Unlike vineyards even 2-3 miles to the east, the Estate Vineyard receives truly little wind during the growing season. The planted portion of the property ranges from 235' to around 485'.

The Blocks: The vineyard is divided into seventeen individual sections that are all picked, fermented, and barreled separately. The primary blocks of the Estate Vineyard, Old Vine bottling are the Winery Block (1984 planting of Pommard and maybe some other stuff), the Hallelujah Block (a 1990 planting of Pinot Gris grafted to Pinot Noir) and the Lakeview Block (a 1998 planting of Pommard). In 2021 small amounts of the Cougar Block (1998 Pommard), Wadensvil Block (1997) and Coury Clone (2000) found their way into the bottling. These are spotted over the entirety of the vineyard making this an all-encompassing Estate bottling.

Farming Practices: We have done the management of this property internally since we purchased it in 2000 except for 2014 and 2015 when Sterling Fox's management service did the work. Also, at that time, the vineyard was switched entirely to organic farming practices and remains so to this day. The vineyard has always been dry farmed.

Picking Dates, Tonnages, Tons/Acre: This vineyard has very still air. It is rarely even breezy on the property let alone windy. For most grape growing situations this is terrific. For a frost event it is the worst possible thing. While many areas bounced back and had either mostly normal years or even incredibly bountiful vintages, Ribbon Ridge was massively impacted. We lost all our Chardonnay and averaged only slightly over a ton/acre across the board on the Pinot Noir. Sauvignon Blanc fared slightly better but was still down by historical standards. This led to a situation where, rather than producing up to 6 different Pinot Noirs from the Estate (as we did in 2021), we decided to put all the highest quality blocks into the Estate Old Vine bottling.

Vinification: The frost damage took its toll on this vineyard, creating highly uneven ripening with clusters of seemingly random size. All fruit from all blocks were destemmed to ensure that the maximum positive qualities were extracted from each grape.

Winemaking: All fermentations from the Estate Vineyard in 2022 were comprised of 100% destemmed fruit. Fermentation was encouraged to start earlier than normal with 2-day cold soaks being the norm. Fermentations were more rigorously managed than in other years with both extended pumpovers and punch downs done over the course of 12-13 days. The wine was lightly filtered for clarity sake just before bottling.

Barrels: This 58-barrel bottling consists of only 4 new barrels (5%), a combination of once, twice, and thrice-filled barrels (36%) and a large selection of neutral barrels (59%). Wine was in barrel until late July and bottled in late August allowing for around 10 months in barrel.

Notes: The Estate Vineyard, Old Vine bottling is the flagship wine of Patricia Green Cellars. We felt that it was important to maintain the quality and volume of this bottling in 2022, even at the expense of all the specialized bottlings that have earned incredible praise and accolades over the years. This wine has been the defining wine of this vineyard for two decades. Early in this bottling's existence we may have made only 300-400 cases of it in any given vintage but as time went on and vines aged into the style that this wine encompasses we climbed to over 1,000 cases annually while still finding plenty of fruit for the Etzel Block, Coury Clone, First Vines, Wadensvil Block and the Bonshaw Block specialty bottlings. To some extent the 2022 vintage is the MOST Estate Old Vine Pinot Noir bottling ever as it literally spans the breadth of the site and includes what would essentially be "declassified" versions of those high-end, block designate bottlings. Expect all the good things this wine usually shows with a little extra gear to it.

The wine finished with numbers of a TA of 5.3, a pH of 3.56, a free sulfur level below 30 ppm and a total sulfur below 75 ppm.