

PIKE ROAD WINES

2022 Pinot Noir Willamette Valley

How we make our Pinot Noir

Pike Road Pinot Noir is hand-picked and hand-sorted then fermented in small open-top stainless steel tanks. The wine is barrel-aged in French oak barrels between 8 and 10 months. Pike Road sources the best grapes and then takes a gentle approach to preserve the inherent qualities of the fruit and showcase the unique personalities of the sites we work with.

The Pike Road Willamette Valley Pinot Noir is made from 100% Northern Willamette Valley fruit, sourced from 15-20 trusted vineyard partners here in the Willamette Valley, plus fruit from our own Estate Vineyards. By integrating fruit from multiple AVAs, soils, elevations, and growers, Pike Road gains in complexity and keeps a competitive price point that allows everyone to enjoy great wine from the Willamette Valley.

The 2022 Vintage

A year that kept us guessing, 2022 was an unusual vintage in the northern Willamette Valley. April brought one of our latest snows on record, with growers worried about frost damage. Thankfully, most vineyard sites set a generous crop which after a slow spring required thinning to encourage ripening. Temperatures finally warmed in August and September, but cool nights ensured adequate hangtime and flavor development. A string of sunny October days gave us the final ripening we desperately needed. Nearly every block of fruit was ready over a compressed two-week period, so the fruit arrived at peak ripeness during a very intense harvest season in the cellar. We expect our hard work to be rewarded with complex, fruit-forward wines.

Details:

Cases: 25055

T.A: 5.2

AVA: Willamette Valley

pH: 3.60

100% Stainless Steel Fermented

Alcohol: 13.5% v/v



With roots deep in Oregon, our family has spent over 40 years farming at Elk Cove Vineyards. Our goal at Pike Road is to honor dedicated family-owned vineyards like our own growing cool climate wines here in the Willamette Valley.



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