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Four Graces

2022 WILLAMETTE VALLEY PINOT NOIR

Established in 2003, The Four Graces is committed to making rich, complex wines where the fruit may be elegantly expressed. The winery offers pinot noir as well as small amounts of pinot gris, pinot blanc and chardonnay. The wines are produced from our three estate vineyards — Foley Family Estate, Doe Ridge Estate, Weathergage Estate and other top sites in the Willamette Valley. Highly acclaimed, The Four Graces wines are hand-crafted in small lots using traditional techniques coupled with the most modern technology in winemaking.



VINTAGE

The 2022 vintage will be remembered as a challenging but rewarding growing season. April frosts impacted much of our Northern Oregon vineyards in the Willamette Valley. While the growing season was arduous during the spring, we were blessed with a moderate summer and beautiful, dry autumn. Harvest began about 3 weeks later than 2021 starting in late September and finishing in October. This pinot noir was harvested in early October, mostly sourcing fruit from our estate vineyards.

VINEYARD

The fruit for this wine was sourced from our estate vineyards: Foley Family in the Dundee Hills AVA, Doe Ridge & Black Walnut in the Yamhill Carlton AVA and Weathergage in the Van Duzer Corridor AVA; as well as select sites throughout the Willamette Valley AVA, including Nursery Road, Tall Tree and Hollis Vineyards.

TASTING NOTES

The 2022 Willamette Valley Pinot Noir showcases a beautiful ruby hue in the glass. Pleasant aromas of ripe pomegranate, black cherry and damp earth with delicate hints of cinnamon and baking spices. The palate exudes juicy, rich red fruit and black tea flavors complemented by elegant, fine-grained tannins and a rich yet focused palate. The finish is bright with perfectly balanced acidity. True to the Willamette Valley, this is a chef's wine that will pair well with a variety of dishes.

TECHNICAL DATA

Appellation:	Willamette Valley
Varietal Composition:	100% Pinot Noir
Aging:	8 months in French oak, 15% new
Alcohol:	13.5%
pH:	3.54
TA:	6.4 g/L