PATRICIA GREEN CELLARS

2022 Mysterious, Arcus Vineyard Pinot Noir

AVA: Dundee Hills	VINEYARD SIZE: 55-acre vineyard
LOCATION: Worden Hill Rd.	PICKING DATE: Variable-see below
ELEVATION: Up to 700'	TONS/ACRE: Variable-see below
SOIL TYPE: Volcanic (Jory)	OWNER: Archery Summit Winery
YEAR PLANTED: 1972	PRODUCTION: 642 cases bottled
CLONAL MATERIAL: Multiple-see below	ABV: 13.2%

2022 Vintage Story: Since 2012 the Willamette Valley has experienced what can only be described as a new grape growing paradigm brought about by shorter winters, milder springs, warmer and drier summers and the combination simply has led to historically earlier bud breaks, flowering time and picking dates. In 2022 we were seeing the beginning of bud break in the second week of April. Then a 4-5 day stretch of cold and still early mornings led to a valley-wide frost event that seemed to be the herald of devastation for the 2022 harvest. Buds were simply fried on the vine and within a few days the blackened tiny leaves were beginning to fall off the fruiting canes. However, a little less than a month later a whole new set of secondary buds had emerged in most vineyards. In some cases, so much so that record crop loads were recorded! While the later second buds meant a later flowering and, thus, a later harvest the valley was blessed with the warmest and driest October on record allowing us to pick successfully late into the month of October. This unusual series of events has led to wines that are at once deep and rich but also tantalizing open and drinkable in their youth. This is a vintage that proves we know less about vines than we think we do and that while the risks of climate change abound (we barely escaped fires again in September and October) there is no doubt we are in a golden age in the Northern Willamette Valley of Oregon.

Site History: The history on any one vineyard on Worden Hill Rd. is inextricably linked to all the others and, ultimately, to a single site and a couple of families. The vineyard in question is Maresh Vineyard and the people are Jim and Loie Maresh and Dick Erath. Erath convinced this cherry and hazelnut farming couple with property located at the summit of the hill to consider planting a vineyard in 1969. This would be only the second vineyard in Yamhill County. In 1971 Bill and Bessie Archibald acquired 20 acres of land adjacent to (and owned by) the Maresh family. Five acres were planted over a handful of years beginning in 1973. The property grew and more acreage was added over the years. In 1988 the property was sold in its total to Gary Andrus and the newly formed Archery Summit Winery. The vineyard contains none of its original plantings but still has material that was planted in 1988 and 1990.

Site Characteristics: This site is located in the bowl off of Worden Hill Rd. where it lies in close proximity to vineyards such as Maresh, Powell Hill, Weber, Clos Electrique, Le Pavillon and others. In our first few goes with this amazing site we were getting the fruit on an inconsistent basis as we got it only twice from 2009-2015. Since 2016 we have established, apparently, a more consistent relationship here and have received the fruit each year from 2016-2019. We are fortunate to be in this situation. This is one of the great Pinot Noir vineyards in America. The vineyard is steeply pitched vineyard and resembles a cone. The farming is impeccable. The vineyard is very tightly spaced at 3 x 5 making it the highest vine density vineyard with which we work. It lies on a hillside replete with some of the oldest and most noteworthy vineyards in Oregon, but beyond that it is on a hillside that is filled with people who love their vines and love this special Dundee Hills site. There is magic here for sure.

The Blocks: Over the years our blocks have changed and ebbed and flowed in this vineyard. We have settled into three blocks that we are quite pleased with that have unique characteristics that we think capture the full range of situations occurring at this unique site.

- **Block 5:** This is the big block and has been a mainstay for us since the 2016 vintage. This is a wide, expansive block in the middle of the hillside stretching out over both the bulk of the vineyard below it and a large stand of trees that cut into the site. This was planted to Pommard in 1990. At around 3 acres in size this produces both the largest amount of fruit we receive as well as some of the most intense fruit we get from any vineyard.
- **Block 2**: This rises up from the top of Block 5 and carries up to the absolute highest point in the vineyard just below Maresh Vineyard. This is also Pommard planted in 1993. This block tends to be intense but less concentrated and higher in acid than Block 5.
- **Block 9:** This was our original block back in 2009 (still an amazing and youthful wine). Back then it was Wadensvil. It was grafted to Dijon 667 in 2015. This block is adjacent to the stand of trees that Block 5 runs above. It begins as a moderately sloped block but at about 20 plants out from its apex it drops off an incredibly steep slope to the bottom of the vineyard at less than 300' elevation.

Farming Practices: 100% Organically farmed. All Patricia Green Cellars's sites are dry farmed.

Picking Dates, Tonnages, Tons/Acre: October 7th Block 5, 5.86 tons (1.90 tons/acre), October 13th Block 2, 3.07 tons (2.48 tons/acre) and Block 9, 2.14 tons (2.14 tons/acre).

Vinification: Block 2 was fermented completely destemmed. Both Blocks 5 was done 100% whole cluster and Block 9 was fermented with 50% whole clusters.

Winemaking: Fermentations were managed by a combination of pumpovers early in the process and exclusively prior to fermentation beginning as well as pigeages to ensure gentle handling, extraction and delicate tannin construction. Cold soaks were 4-6 days in length with Block 2 being the shortest and Block 9 the longest. Full fermentation from beginning to pressing was 17 with Block 9 lasting 20. 48-72 hour settling prior to being racked to barrel. All wines on full lees until assemblage for bottling. Bottled without fining or filtration.

Barrels: At 26 barrels this is easily the largest bottling from Arcus Vineyard we have ever done. Four new barrels (15%) spread across Cadus, Chassin, Francois Freres and Tonnellerie Sud Ouest team with 8 once-filled barrels and 5 twice-filled barrels to support and complement the density and structure of the wine. The mainstay Block 5 makes up 58% of the barrels, the complementary Block 2 Pommard another 19% and the steep planting of Dijon 667 the remaining 23%.

Notes: 2022 is a spectacular year in the Dundee Hills. Despite the major frost event in April all our vineyards in this AVA recovered exceptionally well and produced both bumper crops and wines of incredible concentration, focus, drive and elegance. Spread across our Volcanic, Anderson Family, Balcombe, Balcombe Block 1B, Durant Bishop Block, Durant Madrone Block, Lillie's, Mysterious (Arcus Vineyard) and Weber we have our largest and most successful selection of Dundee Hill wines in our 23 year history. All of these wines operate at or around apex levels for each bottling. Not a vintage to be missed from this important Oregon AVA.

Sadly, this appears to be the last vintage of this bottling that we will produce. We always knew we were living on borrowed time and that eventually the winery that owns this vineyard would start using all the fruit themselves. That happened with the 2023 vintage. This is the gold standard of Dundee Hill vineyards in our cellar, one replete with excellent Dundee Hill sites. This wine lacks for nothing, easily balancing distinctly intense dark fruits, racy acidity and tremendous natural structure. Certainly, in its youth this wine provides the "wow" factor that makes it both impressive and sort of hard to resist in its youth. However, this wine's elements are such that the grander payoffs come after no less than a decade's worth of time.

This wine finished with a TA of 5.4, a pH of 3.50 and was bottled with under 30 ppm free SO2 and less than 75 ppm total SO2.

Tasting Note: Please be aware that I am loathe to write tasting notes on our wines. Each person has an individual palate and therefore unique experiences with every wine. Also, what a person has tasted in their life and what they enjoy informs them on what a wine is like. If I tell you a wine tastes like cherries and you either have never had a cherry or don't like cherries what I am saying is irrelevant information. That being said I have been asked to include my thoughts on each wine (since we have so many).

The 2022 Mysterious, Arcus Vineyard Pinot Noir isn't messing around. If it's going to be the last one it is going to memorable and seriously age-worthy. For a wine of largesse it manages to tip-toe to the aromatic edges of things. Bacon fat? Yes. Strawberry Shortcake? Yes. May Clover? Assuredly. Freshly laid out charcuterie plate? Oh, for sure. The expansive nature of the palate of this vineyard has always been its calling card. Whatever fruit profile the vintage brings this site broadens, deepens and three-dimensionally expands the whole package. Intense, sweet-fruited, dense (how about, DENSE), firm and serious. This is a grandstander that wants to live in your cellar so it can spring forth in the future like a djinn released from a magical imprisonment. Play with the fire.