



2022 La Belle Promenade Vineyard Pinot Noir

AVA: Chehalem Mountain

LOCATION: Way up Kings Grade Rd.

ELEVATION: Up to 825'

SOIL TYPE: Volcanic (Jory and Nekia)

YEAR PLANTED: 2012

CLONAL MATERIAL: Multiple-see below

VINEYARD SIZE: 35-acre vineyard

PICKING DATE: October 15th and 16th

TONS/ACRE: Variable-see below

OWNER: Flaneur Winery

PRODUCTION: 390 cases bottled

Site History: We have the good fortune to be in a position where we can carefully pick and choose what vineyards with which we want to work. Mostly we are in a situation where our fruit needs are small or not at all. However, in 2019 we had grafted over three acres in our Estate Vineyard and knew we would be missing as much as 10 tons worth of Pinot Noir from those blocks. It was also becoming clear early on that the booming harvests of the past couple of years were not happening quite as much in 2019. While barrel tasting some 2018 wines at Flaneur Winery we were offered fruit from what we all thought was the best of the vineyards they have shown us, La Belle Promenade. When we went up to see the vineyard on a cool and foggy morning it was evident immediately that this was just not some “vineyard asset” of a winery but a place that was loved. The farming was clearly immaculate, but it was the sense of life there that really spoke to us. Case in point, as we walked from the first block, we were offered a Peregrine Falcon swooped in low over the vineyard and nabbed what was clearly a snake from directly off the ground! As it flew off with its prey, yet another Falcon swooped in on it attempting to purloin the snake from the original captor. A Falcon battle over the snake proceeded to take place with the hunter eventually winging off with its prize. Hard to resist getting fruit from a vineyard when that is the introduction! This is the highest elevation site that we have with the top of the vineyard (our block, appropriately named the Ghost Barn Block) at just over 800' in elevation. For a virtual tour that is well worth the effort please go to <https://www.flaneurwines.com/la-belle-promenade-vineyard/> and check out just how amazing this site is.

Site Characteristics: The most interesting thing about working with this vineyard has been discovering that it is not what we thought it was going to be. Based on the elevation it seemed that we would be getting lightly colored Pinots that hopefully had the combination of aromatics, elegance and lifted acidity to be a dreamy, fine wine. However, what we now know is that the shape and topography of the site outweigh the elevation factor. The vineyard is basically a huge sun sail. In any year nowadays a site that stretches out over a large tract of land because it is not on a hillside is going to harvest an enormous amount of light and therefore generate a huge amount of photosynthesis energy in the plants. In 2021 that characteristic would be on steroids. The wine from here has largesse, is dark fruited but it manages all quite nicely and easily so while it would be considered a “bigger” Pinot Noir it is still well-balanced within the context of its important elements (fruit intensity, acidity, tannin structure and alcohol) so it does not feel big or overt.

The Blocks: As noted above, while the vineyard is at higher than normal elevations by the area's standards, the site is not particularly steep, but more of a plateau with rolls, pitches, and dips. This is a vineyard we are growing and evolving with, and we have added new blocks in 2022, more in 2023 and yet another in 2024. This is an up and coming site of enormous potential.

- The Ghost Barn Block, at the highest point in the vineyard cascades down a steep western slope. It is planted to Pommard. This is the steepest part of the vineyard, so much so that the rows must be planted off normal north-south orientation to accommodate the nature of the hillside. When we started with this 1.7 acre section Grant Coulter, the winemaker at Flaneur, mentioned that his vineyard manager had told him that he

believed this block was destined to be bottled as a stand-alone block bottling. That prediction came true this vintage as we selected a small number of barrels to create a distinct bottling. The majority still went to the regular La Belle Promenade bottling.

- The Orchestra Block, is a rolling hillside block with a slight dip to the north that is planted to a *massale selection* of seven interplanted clones of Pinot Noir. This block is very typical of the plateaued sun-sail sort of nature of this site. Massale blocks are rare in Oregon particularly because of the distinct differences in ripening patterns between clones however up high in this light-filled vineyard this block works tremendously well, and the variety of clones infuses the resulting wine with depth and complexity.
- Wadensvil Block 21 is our newest addition in 2022. This gently northerly-sloped block is planted to our favorite clone of Pinot Noir. An additional block was procured in 2023 and from the ensuing vintage we will bottle a clone bottling from this site as well, however in 2022 all the Wadensvil goes into the regular bottling lending it high-pitched red-fruit and sweetness.

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

Picking Dates, Tonnages, Tons/Acre: October 15; Ghost Barn Block 5.1 tons (3.00 tons/acre), October 16 Orchestra and Wadensvil Blocks 2.7 and 2.6 tons respectively each coming from 1 acre of land.

Vinification: All three fermenters were 100% destemmed and were pigeaged once/day.

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 4 days in length. Full fermentation from beginning to pressing was 17.72 hour settling prior to being racked to barrel. All wines on full lees until assemblage for bottling. Bottled without fining or filtration.

Barrels: This 16-barrel bottling consists entirely of neutral barrels with the exception of 2 new barrels (13%) with both being used on the Ghost Barn Block. Wine was in barrel until late June and bottled in late July. The bottling consists of 6 barrels each of the Orchestra and Ghost Barn Blocks and 4 barrels of the Wadensvil Block.

Notes: As noted in the Site Characteristics section, this wine has a largesse to it that is entirely delicious and very appealing. While these vines are just 10 years old and planted in volcanic soil there is a structural tone to the fruit that is not often found in Dundee Hill AVA vineyards of similar age. Rather than displaying loads of sweetness leading right to the finish this wine has mid-palate length and concentration from beginning to end. The deep combination of clonal material is at work here and the wine is at once luxurious in texture, spirited in its display of a wide array of fruits and unusually luscious for a young wine but within the parameters of the early-showing 2022 vintage. Fans of high-elevation, volcanic soil wines will enjoy this immensely and find it a unique entry into that category. This drinks well but should easily pass the 8-10 year barrier before really even showing much change in its super-primary nature. TA 5.6 and pH 3.54. Bottled with about 30 ppm free SO₂ and less than 80 ppm total SO₂.