

# Saffron Fields Pinot Noir

The 2022 Saffron Fields Pinot Noir is refreshing and bright, leading with a mix of quintessential red fruit with hints of darker fruit throughout. The aromas are delicate, red currant and black cherry mingle with sweet pipe tobacco and a hint of citrus on the nose. The palate is polished and herbaceous, with flavors of tea leaf, tarragon, and rose petal, as well as cranberry and fresh mushroom flavors, which both add complexity. This seductive wine handled the challenging growing season in the Willamette Valley in stride. Enjoy now or cellar 10+ years to see how this beauty evolves.

# WINEMAKING

Cold soaked 24 hours, fermented on skins 8-10 days. About 25% whole cluster fermentation. Barrel aged ~ 14 months in barrel, 19% new French Oak.

DeLILLE CELLARS



100% Pinot Noir

#### **APPELLATION**

Willamette Valley

### AGING

Drink Now or Hold 10+ Years

## VINEYARD

Saffron Fields Vineyard



ARS

About the Vineyard...

Saffron Fields Vineyard is located in the Yamhill-Carlton AVA in the northern Willamette Valley. The vineyard's sedimentary soils, gentle west-southwest aspect and moderate elevation all combine to produce fruit with a true sense of place. The shallow topsoil layer combined with excellent drainage is key to quality wine production. The vineyard is located between 250 and 450 feet above sea level with gentle south –southwestern exposure. These elements combine with the microclimate to produce evenly ripened grapes expressing the strong personality of the vineyard. The vineyard is dry farmed using sustainable farming practices.