

ALEXANA

'SOIL SERIES' ALLOCATION



APRIL 2024



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– APRIL 2024 –

2022 ALEXANA 'EAST BLOCKS' ESTATE PINOT NOIR

DUNDEE HILLS - WILLAMETTE VALLEY

The oldest vines on the Alexana Estate Vineyard were planted on volcanic soil types - Jory, Witzel, and Nekia. This section of our vineyard yields quintessential Dundee Hills wines characterized by a silky texture and flavors of red fruits and spice. Among our 'Soil Series,' the volcanic soils produce wines that are the lightest and most perfumed.

Clones: Coury, Pommard, Wädenswil, Dijon clones 115, 667, 777

11 months in French Oak Barrels

24% New, 29% Once-filled, 47% Neutral

TASTING NOTES

NOSE | raspberry, red currant, pine duff, rose hips

PALATE | mouth-watering acidity with a taut spine, tart raspberry and pie cherry on finish

2022 ALEXANA 'LANDSLIDE BLOCKS' ESTATE PINOT NOIR

DUNDEE HILLS - WILLAMETTE VALLEY

A series of ancient landslides redefined the center blocks of the Alexana Estate Vineyard. This convergence and layering of volcanic and marine sedimentary soils produces a wine with the red fruit character and perfume of the East Blocks juxtaposed with the structure and power of the West Blocks.

Clones: Pommard, Dijon clones 114, 777

11 months in French Oak Barrels

7% New, 53% Once-filled, 40% Neutral

TASTING NOTES

NOSE | red cherry, violets, raspberry compote

PALATE | silky tannin that coats the palate, lavender, bright cherry

2022 ALEXANA 'WEST BLOCKS' ESTATE PINOT NOIR

DUNDEE HILLS - WILLAMETTE VALLEY

The ancient marine sedimentary soils of the West Blocks are located on the steepest, most exposed portion of the vineyard. These conditions produce small berries with thick skins resulting in a wine with power and elegant dark fruit rarely found in the Dundee Hills.

Clones: Coury, La Tâche, Pommard, Dijon clone 777

11 months in French Oak Barrels

24% New, 47% Once-filled, 29% Neutral

TASTING NOTES

NOSE | blackberry and tea, fennel, wet stone

PALATE | plush and broad, great extension across the palate, serious but fine-grained tannin



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2022 ALEXANA 'SIGNATURE' CHARDONNAY

WILLAMETTE VALLEY

'Signature' is a selection of barrels that tells the story of the vintage through the lens of two incredible vineyards. In 2022, nine barrels were selected from Alexana Estate Vineyard showcasing the site's power and ripeness, complemented by the vibrant mineral profile of the six barrels chosen from Gran Moraine Vineyard. The frost event in April 2022 posed significant challenges to the valley's Chardonnay vines. To produce the concentration and depth characteristic of our Chardonnays, we extended the wines barrel aging by an additional five months.

Vineyards & Clones:

Alexana Estate Vineyard - Dijon clones 76 & 95

Gran Moraine Vineyard - Dijon clone 95

16 months in French Oak Barrels

35% New, 18% Once-filled, 47% Neutral

TASTING NOTES

NOSE | ripe orchard fruit, white peach, lemon verbena, honeysuckle

PALATE | vanilla, bitter honey, anjou pear, citrus blossom, blood orange pith

2022 ALEXANA 'GRAN MORAINÉ VINEYARD' CHARDONNAY

YAMHILL - CARLTON - WILLAMETTE VALLEY

One of Oregon's most famous Chardonnay vineyards, Gran Moraine Vineyard is located at the western limit of the Yamhill-Carlton AVA. The exposure to cool winds from the Pacific Ocean creates Chardonnay grapes of remarkable concentration, structure, and aging potential. Similar to the 'Signature' Chardonnay, barrel aging was extended by an additional five months.

Clone: Dijon clone 95

16 months in French Oak Barrels

44% New, 28% Once-filled, 28% Neutral

TASTING NOTES

NOSE | white flowers, wet stone, beeswax, pollen, crème brûlée

PALATE | yellow apple, lemon curd, citrus zest, savory undertones

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2023 'ESTATE VINEYARD' ROSÉ OF PINOT NOIR

DUNDEE HILLS - WILLAMETTE VALLEY

The 2023 Rosé of Pinot Noir represents a significant milestone as the first ever single vineyard rosé from the Alexana Estate Vineyard. Prior to pressing, the grapes underwent a gentle maceration on skins for two to three hours, revealing delicate aromas and a subtle depth of color. The rosé was fermented and aged in neutral French oak barrels for four months, adding further complexity and depth to its character. The blocks from which these grapes originate were exclusively designated for rosé production and farmed to maintain fruit acidity, resulting in vibrant, lively flavors.

Clones: Coury, Dijon clones 667, 777

4 months in French Oak Barrels

TASTING NOTES

NOSE | rose hips, watermelon rind, underripe strawberry, stony minerality

PALATE | ripe Bing cherry, apple blossom, white tea, bright and fruity, a suggestion of summer