

Introducing The 2022 X NOVO Pinot Noir



This 2022 X Omni Pinot Noir is the second release from our estate vineyard nestled in the Eola-Amity Hills AVA, renowned for its Pacific Ocean winds moderating the summer temperatures. We established our vineyard with the goal of conveying the taste and values of our winegrowing. Our Pinot Noir block is nestled in the upper section of the vineyard with over 20 different sections/clones planted in basaltic, rocky, well-drained soils. We believe the combination of vines, soil and cooler growing season combine to produce a memorable experience.

– Craig Williams *Owner / Winemaker*

TASTING NOTES

Our Pinot Noir progresses gradually, once opened, as would be expected from a vintage with such a delayed growing season and harvest. The carmine red hue presents aromas of cherries, roses, raspberries with savory notes of cardamom and black licorice. The flavors suggest red fruits, huckleberry, blood orange and black tea; bright acidity, a signature of this year, is an attractive partner to the silky texture, maintaining a freshness across the entire finish.

Our 2022 X Omni Pinot Noir was cellared in 60% new and 40% neutral French oak barrels for 18 months. The wine was bottled unfined and unfiltered April 2024.

2,388 bottles produced.