

CHRISTOPHER MICHAEL

NORTHWEST WINEMAKERS

2022 CHRISTOPHER MICHAEL PINOT NOIR

TASTING NOTES

Strawberry, Rhubarb, Fennel Seed

VINEYARD SOURCES

36% Willamette Valley, 33% Umpqua Valley, 14% Illinois Valley, 11% Rogue Valley, 4% Columbia Valley OR, 2% Walla Walla Valley OR

CELLAR TREATMENT 15% New French Oak

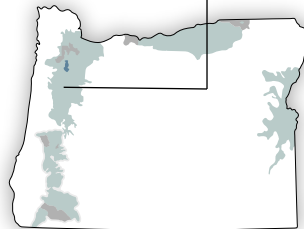
ALCOHOL CONTENT 14% by Volume

RESIDUAL SUGAR Dry

BOTTLE SIZE 750mL

PH 3.63

TA 7.6 g/L



“This wine was created to be fresh, approachable, and ready for any occasion anywhere.

—Eric Harms

Co-Founder

TWO BROTHERS. ONE PASSION. NORTHWEST MADE.

What makes the Pacific Northwest so unique? The fact that dense forests, winding waterways, and snow-packed peaks are all in our backyard? Or is it that no matter how far you go and how many sights you see, there's always more to explore? Each wine is crafted with this reverence of place—but our goal is to never stop exploring new regions and new wines.

In 2009, my brother Ryan and I started Christopher Michael. The idea was simple; to use our home base in Oregon's Willamette Valley to craft outstanding wines. We believe geographic boundaries shouldn't define the wines. They are created to be fresh, approachable, and ready for any occasion anywhere.

Vineyards of the Rogue and Umpqua Valleys, stretches of the Columbia and Walla Walla Valleys, and our home in the Willamette Valley, make wine a true representation of Oregon. The fruit from these regions bring their own character and influence to build depth and complexity in this wine. The warm, dry, and mild summer that followed a cool and wet spring mirrored the season in Washington and allowed the grapes to hang on the vine late into fall, resulting in ideal ripeness of the 2022 vintage. This wine is a classic Oregon pinot noir, with fantastic balance between vibrant bright red fruit, hints of herbs and spices, gorgeous natural acidity to give the finish great length and focus, and a judicious brushstroke of French oak.

