

THE 2022 VINTAGE

A very cool spring drastically delayed the pace of the growing season. It was clear these slow ripening old vines would require a very sunny October and we were lucky as October 2022 turned out to be the warmest on record. Near perfect hang time conditions allowed flavor to accumulate much faster than sugar. While the 2021 vintage set beautiful loose clusters, the larger cluster size in 2022 helped stretch the hang time deep into the season and take on the elusive expressions of late October. A rare and special growing season we may see once a decade.

2 bottles

Arterberry Maresh 2022 Dundee Hills Pinot Noir \$35 each New Release

A classic Dundee Hills drinking beautifully now. Red plum, cinnamon, raspberry liqueur. Seamless red nectar hits a wall of fine tannin. Has the high toned concentration of fruit leather at under 13%.

2 bottles

Arterberry Maresh 2022 Old Vines Pinot Noir \$62 each New Release

A blend Maresh planted in 1970 and Weber planted in 1983. More floral, and a bit darker than the Dundee Hills with vibrant long fruit. Pomegranate molasses, cherry and citrus rind.

1 bottle

Arterberry Maresh 2018 Maresh Vineyard Pinot Noir \$69

Wine Advocate 95+ Points

The 2018 Pinot Noir Maresh Vineyard is an incredible wine. It opens slowly to an arresting perfume of dusty earth, dried rose petals, tea leaves, licorice and amaro with a wealth of bright red berry fruit at the core. The palate is elegant, supple and juicy, with an expansive fan of layered, spicy flavors and a very long finish. It's hard to resist now, but it will have more to offer with time in bottle.

1 bottle

Arterberry Maresh 2021 Weber Vineyard Pinot Noir \$79

Wine Advocate 97 Points

The 2021 Pinot Noir Weber Vineyard comes from vines planted in the 1970s and is highly expressive this year, pairing concentration and detail. It has a medium ruby color and alluring, feral aromas: wafts of iron, tar and game meats complement a deep core of briary fruit, and it takes its time in the glass to unfold to higher-toned notes of potpourri. Light-bodied, it's nuanced and detailed, opening to bursts of blood orange and bitters flavors as it moves through the mouth. It has abundant, powdery tannins, mouthwatering acidity and a flourish of spice across the finish.

\$342 retail - 10% discount \$34 = \$308 Plus shipping - \$35 Total - \$343