

Strings

*"There is geometry in the humming of the strings,
there is music in the spacing of the spheres"*
Pythagoras

Since I was a child, numbers have been music and vice versa. Every footfall on long autumn adventures, the number of times I stir a barrel, the strokes of the axe when chopping wood; I count them out in rhythmic cadence. The tone and harmony will match the work. Mathematics is the language of the cosmos, and the geometry of what connects every molecule.

At the blending table, when assembling wines, again, everything is number. What note one barrel plays is balanced by the harmony found in another. Ones and twos, by threes or fours, but *always* in numbers that synchronize when they find one another.

Everything is number, said Pythagoras. And sometimes, the number is one.

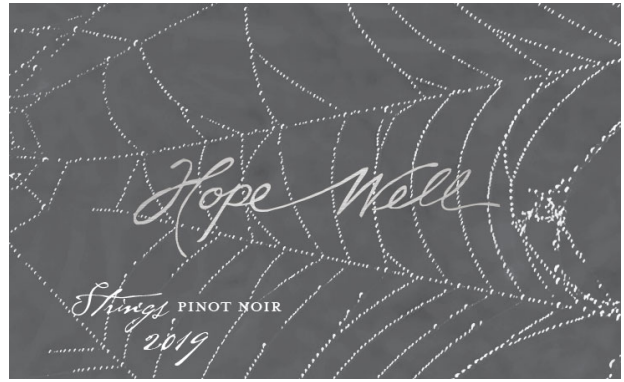
Strings spun a narrative so pure and multidimensional that there were no dead ends, just more connections. One barrel on its own, an aria. *Strings* sang on her own, and so she is, just one. Hope Well has many stories. Some she reveals so clearly, a strong footprint in the grass, but others are whispered when only the silent can hear if they are listening. *I'm listening*.

A lone barrel is but 25 cases. But in this case, we find that is enough.

2019

However benignly we began the growing season in 2019, unprecedented humidity through July and August ramped up disease pressure and kept everyone on their toes until September, when rains paused the harvest trajectory. We waited. This is our kind of year, when the pressure is high and everything is on the line. These are the years that define our intent.

We were rewarded for gutting out the rains by a dry and cool spell that brought a beautiful array of flavor and aroma that peak in 'cool' harvests, when we easily pass 110 days after flowering and still have green leaves and time to spare.



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Hope Well 2019 Pinot Noir
Eola-Amity Hills

Harvested September 27, 2019

100% Pinot Noir

100% organically farmed

One french oak barrel, one-year-old

Alcohol 12.7%, pH 3.74, TA 4.7g/L

50 six-bottle cases produced

Label image: *Araneus diadematus*
web

The morning of harvest was nice and cold, so the must took 2 days to push a cap. One pumpover only for this lot, just a gentle submersion of the cap every day to coax the details out, but not go too far with extraction. No commercial yeasts or bacteria were used.

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Human. Nature. Hope Well