

## Vintage 2021

*'New beginnings are often  
disguised as painful endings'*  
~Lao Tzu

So, you will hear the usual words about the 2021 vintage: growing degree days, heat dome, early harvest, high quality, mmmm.... and those words are fine. But they do not belong to this story. That it was the last harvest for me at 12345 Oak Road (seriously, that was the address) was an abstraction. There could be no greater reward for all the work we did on that land than what we were gifted in parting: our most generous harvest ever brought to ripe perfection.

The wines made from those moments in our hands were imbued with the very special energy of *beginnings that start with endings*. Listen close, closer. Close your eyes. Come along. We're just beginning.

~ Mimi

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*Human. Nature. Hope Well*



### Hope Well 2021 Pinot Noir Eola-Amity Hills

Harvested October 1, 2021

100% Pinot Noir

100% organically farmed

Not inoculated

Aged in French oak barrique

Alcohol 13.8%, pH 3.76, TA 5.18 g/L

420 six-bottle cases produced

Bottled August 30, 2022

This was the vineyard's vintage. I used no new wood, just twice and third-filled barrels for everything. Fermentation began easily on its own after 2-3 days, and the fermentation curve was beautiful and clean throughout. Very gentle cap management employed here. I stepped out with one fermenter and used 50% whole cluster, because the stems had the most lovely warm spice aroma this year and it seemed a crime not to do a little. I pressed at dryness, and the barrels wintered quietly together while we moved and grafted. I always do this, but this winter the wines were told the stories and legends of their home, the one we took with us, the one in my heart, and the one upon which their own wood now grows. That is Hope Well.