

Longplay

Lia's Vineyard * Chehalem Mountains

Longplay Wine, LLC
888 S Industrial Pkwy
Newberg, OR 97132
(503) 482-8483
info@longplaywine.com
www.longplaywine.com

Groove Club Shipment #25 - What's in the Box?

It's spring, so we're springing forward with a preview pack of young wines from the 2022 vintage. The growing season was not without challenges. A late, hard frost and snow/ice event around April 15th damaged young buds and reduced the crop. To help compensate, we did less shoot thinning than usual, but this plan backfired as some humid weather during a critical period resulted in some powdery mildew. (First time we'd seen a meaningful outbreak at Lia's Vineyard.) This forced us to go through the vines in the days ahead of harvest and drop fruit on the ground and sort out a lot of fruit during harvest. Given the challenges, I'm amazed with the quality of these wines up and down the range.

The wines are elegant and tasty. The aromatics are pleasant and floral. On the palate the predominant note for the pinots is cherry fruit, and the texture is nicely balanced with fresh acidity and gentle tannins.

The standard shipment includes the following four wines (six total bottles):

Longplay 2022 Chardonnay, "Jory Slope," Lia's Vineyard x1

You may recall I planted two acres of Chardonnay in 2019, so I thought I might have a nice quantity of fruit for 2022 so I bought a new oak barrel. This is the only vintage where I've used a new barrel for my Chardonnay. Unfortunately, Chardonnay is a precocious variety and, as a result, especially susceptible to frost. I wound up with three barrels, one new. That sounds like a lot of oak (although it is the industry standard in the better parts of Burgundy). But the thing is, it doesn't really show on the wine – and that is the goal. There's a saying that wine is like makeup – when used appropriately, it makes the wine prettier but isn't noticeable. I give a lot of credit to the coopers at Tonnellerie Billon and their 'Subtil' line of oak barrels. This Chardonnay is fresh yet creamy and has a classic profile. Pick date October 3. Just 78 twelve bottle cases produced.

Longplay 2022 Pinot Noir, "Lia's Vineyard" x2

This wine is predominantly 115 clone planted in 1999. It also includes barrels from almost every other fermenter which combine to give it a balanced and complex profile. I really appreciate the texture and aromatics of this wine. Seven fermenters, three pick dates, October 7-20. 501 cases produced.

Longplay 2022 Pinot Noir, "Jory Bench Reserve," Lia's Vineyard x2

This is the classic Jory Bench Reserve recipe with two-thirds Pommard and one-third older vine Wädenswil. There is 33 percent new oak, which gives the wine a broad palate and shows as a caramel note that is more present in some bottles than others. I appreciate the hint of astringency and very subtle herbal note that keeps the wine interesting. Pick dates of October 17 and 20. 231 cases produced.

Longplay 2022 Pinot Noir, "Hi-Tone," Lia's Vineyard x1

This wine highlights the old Wädenswil vines from Lia's Vineyard. Very light pigmentation, a floral bouquet, loads of fruit on the palate and a long, persistent finish characterize this vintage of Hi-Tone. No new oak. Two pick dates: October 17 and 20. Of the eight barrels that compose this bottling, three are from the press fraction which was very pretty. 168 cases produced.

Additional/Optional/Swap Upgrade wine:

Longplay 2022 Pinot Noir, "Experience," Lia's Vineyard

This bottle is built around a 100 percent whole cluster fermenter of 114 clone planted in 2009. The 114 was very pretty (as always) and this was my first time fermenting it solo as 100 percent whole cluster. (The 114 was about one third of the whole cluster fermenter that we used in the 2019 "Experience.") Of the seven barrels, one is from a free-run 100 percent whole cluster small (0.58 tons) Mariafeld fermenter, a barrel that was press from both the Mariafeld and 114 fermenters, plus an exceptionally exuberant barrel of 777. As I said the 114 was pretty, but it wasn't really a complete wine, so the Mariafeld added some depth and aromatics while the 777 added some fruit. One of the 114 barrels was used in the "Lia" bottling and added some texture to that wine. The nose on this wine is over-the-top floral with notes of lavender and boysenberry. The palate has plenty of fruit with a hint of baking spice and a nice, whole-cluster grip. This wine will usually benefit from decanting or aeration. This is the wine I selected to feature at the 2024 International Pinot Noir Celebration. We picked the 777 on October 7 and the 114 and Mariafeld on October 20. 170 cases produced.