

William Hatcher

THE ESSENCE OF MY WINEMAKING IS THAT LESS IS MORE

These wines are a harmonious marriage of the Valley's signature red fruit underpinned with crisp acidity and firm structure. In warmer years such as 1994, 1998 and 2003, the red fruit characteristics dominate as acidity transpires with the Columbia Gorge winds of September. In later vintages such as 1993 and 1999, there is a predominance of black fruits and more muscularity to the wines. The 2002 vintage strikes the balance with grace, elegance, seemingly endless length and focus.

In creating the 2002 blend, only 16 of the 26 barrels produced were selected, the remainder going to A to Z. I imagine that this ratio will be continue to be the norm, not necessarily meaning that one third of the production will be of lesser quality but that to create the ideal balance of constituents, some very good wine must be culled as well. There were 391 cases produced.

Pinot Noir

2002 VINTAGE

The vintage was nothing less than glorious, arguably the best Oregon has ever enjoyed. Flowering unfurled under languidly warm skies unpunctuated by the familiar mid-June rains that so often perversely accompany the Portland Rose Festival. The summer was warm but tempered by the cool ocean winds that find their way inland each evening. Decisively, Indian Summer lingered into the last days of October permitting a leisurely picking schedule to the highest of elevations.



WilliamHatcherWines.com

30835 N Hwy 99W • Newberg, Oregon 97132
P. 800.739.4455 • F. 503.538.1409