



2023 PINOT NOIR

Russian River Valley

HISTORY

The Russian River Valley is perhaps the finest region for growing world-class Pinot Noir in all of California. The coastal climate is ideal with daily heating and cooling cycles that create the perfect conditions to cultivate this delicate grape. We produce just a small amount of Pinot Noir, hand selecting the most optimal fruit from one of our estate vineyards. Aged in small French oak barrels, this beautiful wine displays pure varietal characteristics and earthy nuances, true to the *terroir* of the Russian River Valley appellation.

GROWING SEASON

In 2023, a wet winter and cooler spring delayed bud break and ripening compared to recent years. These conditions, combined with mild temperatures in summer and a lack of heat spikes, resulted in one of the latest starts to harvest – as well as one of the longest harvests – we have seen in quite some time. Most vineyards were harvested 14–22 days later than in 2022. The weather was ideal for gradual ripening; it was pleasantly warm and sunny throughout harvest, with minor rain that did not impact the vineyards. The grapes had extended hang time, and we were able to pick each block at an optimal level of ripeness. The berries were fully developed, concentrated, flavorful and balanced with bright acidity.

WINEMAKER COMMENTS

This 2023 vintage displays wonderful aromatics of black cherry, spiced plum and fine leather. Several more minutes of airing reveal notes of clove, toasty cedar and potpourri. On the palate, flavors of blueberry and cherry-rhubarb pie integrate with hints of dark chocolate, forest floor, coriander and pomegranate. The tannins are fine with a delicate mouthfeel and beautiful complexity. This delicious Pinot Noir is an elegant wine with naturally high acidity and brightness.



BLEND

100% Pinot Noir

FERMENTATION

3 days cold soak; fermented for 12–15 days in T-bins with hand punchdowns 2–3 times per day; 25% whole cluster in fermenters.

BARREL AGING

10 months in French oak; 33% new oak

ALCOHOL

13.4%

BRIX

23.3

PH | 3.61

TA | 6.1 g/L

HARVEST DATES

October 11 & 20, 2023

VINE AGE

22 years

SOILS

Clay and silty loam