

Winemaker's Notes: 2023 Willamette Valley Pinot Noir

Harvest:

81% Belle Pente Estate Vineyard, Yamhill-Carlton, marine sedimentary soil, planted 1998 & 1999

- Pommard, Wadenswil and Dijon 113, 114, 115 and 777 selections

13% Aileron Hill Vineyard, Yamhill-Carlton, transitional diabase soils, planted 2014

- Pommard and Dijon 115 selections

6% Foxy Rock Vineyard, Yamhill-Carlton, marine sedimentary soil, planted 2000 & 2002

- Pommard & Wadenswil clones.

Hand harvested Sep 13th through 22nd, average 23 deg. Brix and 3.6 pH

14% whole cluster, 5-8 day cold soak (42-48F)

Fermentation & Aging:

Fermented with vineyard propagated and ambient yeast strains

1.25 & 2.5 ton fermenters, punched down by hand twice per day

Average total cuvaizon 19 days

Free run & light press wine (directly to barrel)

4% New French Oak

36% 1-2 year old

60% 3-5 year old

12 months barrel aging with two rackings (barrel to barrel, and barrel to tank for bottling)

Bottling:

Gravity bottled February 19th, 25th, and 26th 2024 (unfined, unfiltered)

1213 cases produced

13.7% Alcohol

5.1 g/L TA

3.8 pH

Comments:

Our 2023 Willamette Valley Pinot Noir leans heavily on our Belle Pente estate vineyard, supplemented with several barrels from two other Yamhill-Carlton vineyards: Aileron Hill and Foxy Rock. This vineyard mix is almost identical to our 2021 version, and is likewise reflective of a warm growing season with an early, compressed harvest. This young wine is perhaps less juicy but more energetic than the 2021 rendition, with vibrant fruit and a lingering interplay of acid and tannins on the finish. Enjoy now and over the next several years.