



2023

WILLAMETTE VALLEY PINOT NOIR

Fruit from our own Biodynamic® estate is carefully blended with that of other like-minded vineyard partners to make our flagship Pinot Noir. This wine is testament to Oregon's reputation for outstanding Willamette Valley Pinot Noir that only grows stronger over time

TASTING NOTES

Bright fruit on the nose boasts notes of black cherry, black plum, violets, rose, orange, cocoa nibs, tobacco, mushroom and forest floor. On the palate, complex layers of fruit slowly melt into a bold, structured wine that impresses from start to finish. Velvety tannins interact gracefully with the wine's fruit and acidity, all coming together to create a delightful wine and a beautiful expression of Willamette Valley Pinot Noir.

WINEMAKING PROCESS

Whole clusters were destemmed and cold soaked for 48 hours with daily pump overs. Some whole clusters were left intact in select lots for additional complexity. During fermentation, up to 8% of juice was bled off using the Saignée method for further concentration of flavor and color. Fermentation was in stainless steel open top tanks with daily punch downs. Aged in French oak barrels for 10 months.

VINTAGE NOTES

Cool, wet conditions in the spring delayed budbreak, foreshadowing a late harvest. That concern dissipated with a dramatic warming trend that began with budbreak in late April and continued into June. Perfect summer weather was briefly interrupted by a short heat spike in mid-August when highs hit triple digits. Harvest began Sept. 12 with first fruit from our own estate vineyard and continued for two weeks until it was suspended on Sept. 23 when a predicted storm system hit. After a few days of drying out, harvest ramped back up on Oct. 1 and finished on Oct. 14, right before more rains arrived.

Varietal: 100% Pinot Noir

Vineyards: 35% King Estate and Pfeiffer; 15% Bradshaw; 9% Treos; 8% Croft; 6% each Ninebark, Chehalem, Fern Creek; 5% Kennel; 4% Giving Tree; 6% Other

AVA: Willamette Valley

Alcohol: 13.5%

