



# 2023 WILLAMETTE VALLEY AVA PINOT NOIR



Shaped by millions of years of plate subduction and volcanic activity, Oregon's Willamette Valley is one of the premier Pinot noir producing areas in the world. The Willamette Valley AVA was established in 1983, with the initial vineyard plantings beginning in 1966. This 100-mile long, 60-mile wide valley stretches between the Columbia River in the north, to just south of Eugene with the Oregon Coast Range in the west and the Cascade Mountains in the East. Due to the protection of the mountains on eastern and western boundaries, the Willamette Valley is a cooler climate region that provides for a long, gentle growing season, perfect for deliciously complex Pinot noir.

**MOTHER ROCK:** Marine Sediments & Volcanic Rock

**SOIL SERIES:** Willakenzie, Melbourne & Wellsdale, Nekia & Jory

**VINEYARDS:** All of the vineyards for this wine are located in the sub-AVA's of the Northern Willamette Valley AVA.

**TASTING NOTES:** Teeming with fresh red and blue fruits surrounded with savory notes of leather, cola, and hints of clove. The palate is exceptionally balanced with an energetic texture and finish.

**VINTAGE:** 2023 was a banner year for us. We had very good crop levels, plenty of heat to ripen properly and had a long season with extended hang time. The weather was very mild avoiding extremes of cold or heat. There were no frost scares at the start of the season and only two days at 100 degrees in the entire growing season. All great wine is about balance. This year the beautiful array of aromatics, plush texture and the frame of acidity are seriously compelling.

**FARMING:** Certified Organic farming is our baseline. High level evidence supported nutritional farming is our ultimate focus.

**AGING REGIME:** Matured in a combination of stainless steel and neutral French oak barrels.

**ALCOHOL:** 13.2%    **pH:** 3.62%    **TA:** 5.4 g/L

