

200 million years of tectonic plate subduction and 15 million years of volcanic activity have shaped the state of Oregon and its Willamette Valley into the place we know and love today. Our new AVA series wines were inspired by these colossal geological events and the influence they have had on our soil, mother rock and the resulting aromas and flavors in the wine. The fruit for the inaugural release of these two bottlings hails from the highest quality vineyards in the Yamhill-Carlton AVA and Eola-Amity Hills AVA. This collection gives you an opportunity to drink history and to revel in the beautiful and detailed differences you will find!



seriously compelling

## 2023 Yamhill-Carlton AVA Pinot Noir

Mother Rock: Marine Sediments

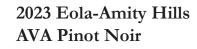
Soil Series: Willakenzie, Melbourne & Wellsdale

Tasting Notes: Tart cherry and bramble fruits mingle with spice notes of cinnamon, clove, and cola. Elegant and focused on the palate with a balanced structure on the finish.

**Alcohol:** 13.0%

**pH:** 3.54**TA:** 5.8 g/L

**Production:** 4,359 cases



Mother Rock: Volcanic Soil Series: Jory & Nekia

**Tasting Notes:** Bursting with fresh fruits of blueberry, strawberry, and black plum with hints of lilac and jasmine blossom. Juicy on the palate with rounded, velvety tannins on the finish.

**Alcohol:** 13.0%

KENWRIGHT CELLARS

**pH:** 3.60 **TA:** 5.46 g/L

**Production:** 4,473 cases 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

**FARMING:** Nutrition-based farming and organic certified

**AGING REGIME:** Aged for 10 months, in 100% French oak with 10% new French oak barrels