



2023 BRYCE VINEYARD PINOT NOIR

YEAR PLANTED & ACREAGE: 1999, 5.04 acres

SPACING: 3.28 X 6 ft. , 2,213 vines/acre

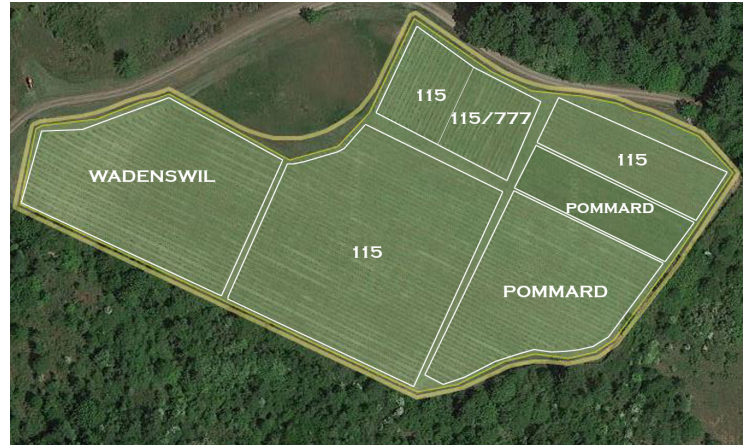
ELEVATION & ASPECT: 250-350 ft. , S-SE

CLONES & ROOTSTOCK: Wadenswil on 3309,
115 on 101-14, Pommard on 3309

MOTHER ROCK: Ancient Marine Sediments

SOIL SERIES: Willakenzie

AVA: Ribbon Ridge



TASTING NOTES: Savory, floral and spice focused - Intense and earthy aromas of brambly blackberry, tobacco, and leather. Plush with dark fruit, black jasmine, red currant, and mineral notes on the palate. A rich, structured, and vibrant 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: Organic certified, nutrition-based farming

AGING REGIME: 10-11 months in 20% new French oak barrels

ALCOHOL: 13.1% **pH:** 3.51 **TA:** 6.2g/L

PRODUCTION: 352 six-pack cases

SCORES: No reviews yet



Artwork is an homage to the late Bryce Bagnall, the original owner.