

## 2023 Canary Hill Vineyard Pinot Noir

## YEAR PLANTED & ACREAGE: 1983, 17.5 acres

**SPACING:** 10 X 5 ft. , 871 vines/acre and 10 X 6 ft. , 726 vines/acre

ELEVATION & ASPECT: 450-550 ft., East

**CLONES & ROOTSTOCK:** Pommard both own-rooted and 101-14, 115 on 101-14 and Riparia Gloire, 777 on 101-14 and 3309.

MOTHER ROCK: Volcanic

SOIL SERIES: Nekia and Jory

AVA: Eola-Amity Hills



**TASTING NOTES:** Complex nose of cherry, blackberry, and rose petal with subtle hints of eucalyptus and flint. On the palate, it delivers bright acidity and a lively mix of tart cherry, strawberry, and blueberry, complemented by a touch of baking spice, graham cracker, and cardamom. The finish is long, juicy, and weighty, with a delicate floral note and a lively, refreshing texture.

**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

**pH:** 3.53

ALCOHOL: 12.5%

**TA:** 5.6g/L

**PRODUCTION:** 1,082 six-pack cases

SCORES: No reviews yet



Artwork shows Dick and Nancy Daniel (original owners) planting.