



2023 GUADALUPE VINEYARD PINOT NOIR

YEAR PLANTED & ACREAGE: Original planting 1989, replanted 2001-2007

SPACING: 7 X 6.25 ft. , 996 vines/acre and 8 X 5 1,089 vines/acre

ELEVATION & ASPECT: 350 ft. , South

CLONES & ROOTSTOCK: Wadenswil on 101-14, Wadenswil on 3309, 115 on 3309, Pommard on 3309, 777 on 5C

MOTHER ROCK: Ancient Marine Sediments

SOIL SERIES: Willakenzie

AVA: Dundee Hills



TASTING NOTES: Savory floral and spice focused— Aromas of lilies, caramel, and black cherry are balanced out by tobacco and leather. Ripe black cherry and raspberry are accompanied by fresh mint on the palate. Mouthwatering texture, velvety tannins, and a zing of tart cherry on the 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, nutrition-based farming

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

ALCOHOL: 13% **pH:** 3.61 **TA:** 5.7g/L

PRODUCTION: 1,852 six-pack cases

SCORES: No reviews yet



Artwork shows punching down the fermentation cap.