



2023

HIRSCHY VINEYARD PINOT NOIR

YEAR PLANTED & ACREAGE: 2012 & 2013, 9.18 acres

SPACING: 7 X 5 ft. , 1,244 vines/acre

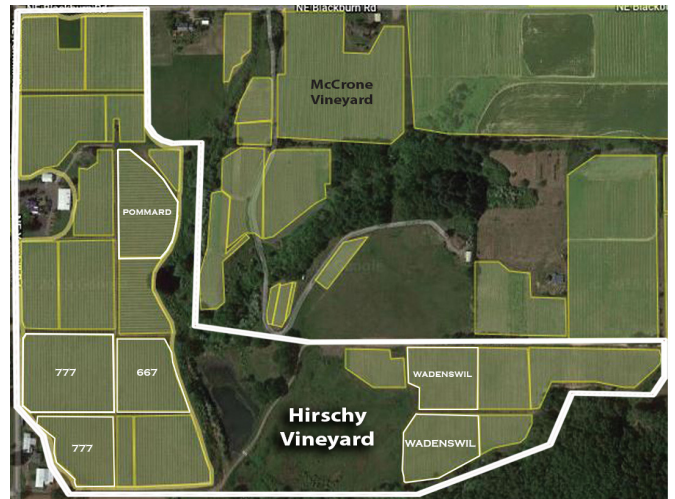
ELEVATION & ASPECT: 350-375 ft. , SE-SW

CLONES & ROOTSTOCK: Blk K: Wadenswil on 3309, Blk H: 667 on 3309, Blk E: Pommard on 101-14, Blk I: 777 on 101-14, Blk L: Wadenswil on 101-14

MOTHER ROCK: Ancient Marine Sediments

SOIL SERIES: Windy Gap and Dupee

AVA: Yamhill-Carlton



TASTING NOTES: Savory, floral and spice focused— Dark and savory with cocoa powder, vanilla, and violet florals on the nose. Modest tannins on palate with notes of tart cherry, dried strawberry, and milk chocolate. A long, complex finish with juicy, vibrant blue and black fruit.

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: Sustainably farmed

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

ALCOHOL: 12.7%

pH: 3.60

TA: 5.6g/L

PRODUCTION: 380 six-pack cases

SCORES: No reviews yet



Artwork depicts the pond at Hirschy, a natural habitat for local wildlife.