



# 2023 MCCRONE VINEYARD PINOT NOIR

**YEAR PLANTED & ACREAGE:** 1991-2001, 7.73 acres in vine

**SPACING:** 3.28 ft. X 6.56 ft , 2,024 vines per acre

**ELEVATION & ASPECT:** 400 ft. , SW

**CLONES & ROOTSTOCK:** 777, 115, 667. .21 acres are own-rooted, 90% on 3309, 10% on Riparia Gloire.

**MOTHER ROCK:** Ancient Marine Sediments

**SOIL SERIES:** Wellsdale and Willakenzie

**AVA:** Yamhill-Carlton



**TASTING NOTES:** Savory, floral and spice focused— An elegantly balanced scent of warm, baking spice is married with aromas of sweet, dried blue fruits. Moderate tannins on the palate with flavors of raspberry and black cherry. Notes of clove, fennel, and subtle white pepper lead into a floral finish of rose petals and hibiscus.

**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:** 3.56      **TA:** 5.8g/L

**PRODUCTION:** 914 six-pack cases

**SCORES:** No reviews yet



Artwork of our public barrel tasting.