



2023 SAVOYA VINEYARD PINOT NOIR

YEAR PLANTED & ACREAGE: 1999-2003, 18 acres in vine

SPACING: 6.5 X 4 ft. , 1,675 vines/acre

ELEVATION & ASPECT: 350-450 ft. , SE

CLONES & ROOTSTOCK: 115, Pommard, 777, 667, Wadenswil, Cruz Clone

MOTHER ROCK: Ancient Marine Sediments

SOIL SERIES: Wellsdale

AVA: Yamhill-Carlton



TASTING NOTES: Savory, floral and spice focused—Bold and complex, with floral aromas of rose and violet, paired with blackberry and wet stone. Juicy on the palate with rich cocoa, tart red plum, and notes of dried cranberry. A long finish with a hint of black pepper.

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: 12.3% **pH:** 3.60 **TA:** 5.7g/L

PRODUCTION: 912 six-pack cases

SCORES: No reviews yet



Original label showing the cold and wet days of winter pruning.