



2023 Anderson Valley Pinot Noir

Confluence Vineyard

Our Confluence Vineyard is located in the heart of the Anderson Valley, adjacent to the headwaters of the Navarro River. The vineyard offers a unique range of soils, from benchland to gravel strata, as well as varying exposures including hillside slopes and protected pockets. This natural diversity allows us to choose clones ideally suited to each specific vineyard block, ultimately yielding grapes possessing a variety of expressive flavors and characteristics. The opulent Pinot Noir produced from this valley floor vineyard displays voluptuous red fruit components and plush, supple tannins.

Vintage Notes

After ample winter rains replenished the soils, a cold spring delayed budbreak and set the stage for a long, slow growing season. With cooler temperatures into the summer months, full veraison was delayed until early August. We began harvesting our sparkling grapes on September 8th, with our still wine picks commencing on September 27th and concluding on October 30th. Though one of the coolest vintages in memory, even at lower sugar levels, our 2023 grapes showed exceptional color and concentration. As a result, 2023 looks to be one of the finest Anderson Valley vintages ever, offering wines with beautiful structure, refined tannins and a distinctive elegance.

Winemaking Notes

Elegant and expressive, this estate Pinot Noir opens with lifted aromas of fresh oregano, tea rose, bright red fruit, and a subtle touch of brown sugar. The palate is poised and polished, with vibrant acidity and fine tannins framing layers of Rainier cherry, cranberry, and Earl Grey tea. A whisper of spun sugar lingers on the finish, lending delicacy to its refined, harmonious profile.

Appellation · Anderson Valley

Vineyard · Confluence Vineyard

Varietal Composition · 100% estate Pinot Noir

Selection · We conduct monthly assessments of our 100+ different lots and rate each to begin formulating our ideal blend.

Alcohol · 14.2%

PH · 3.51

Acidity · 0.61 g/100 mL

Oak Profile & Aging · Aged 16 months in 100% French oak, 44% new, 7% 1-Fill, 48% neutral

Soils · Pinole, Perrygulch, and Boontling loams

Fermentation · Small lot open-top fermentations utilizing a combination of cap management strategies.

Clones · Pommard, 113, 2A, 667, 777, 37, Swan, Martini

Rootstock · 101-14, 3309, 420A, St. George

