



# 2023 Anderson Valley Pinot Noir

## Gowan Creek Vineyard

Located in the heart of the Anderson Valley, our Gowan Creek Vineyard features a unique terroir with elements from the valley's warmer regions and its cooler, northern "deep end." Offering an ideal southwestern exposure, and an array of unique vineyard blocks planted with clones of Pinot Noir carefully tailored to each site and soil type. The expressive wine produced from these vines displays beautiful inky depth and robust untamed fruit flavors.

### 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

From our estate Gowan Creek Vineyard, this expressive Pinot Noir opens with vivid aromas of pennyroyal, sage, juniper, and a hint of new leather. The palate is bold and full-bodied, with firm tannins and juicy notes of black currant, marionberry, and black plum. Bright acidity and a sanguine edge add lift and depth to the long, focused finish.



**Appellation** · Anderson Valley

**Vineyard** · Gowan Creek 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** · 3.48

**Acidity** · 0.59 g/100 mL

**Oak Profile & Aging** · Aged 16 months in 100% French oak, 45% new, 18% 1-Fill, 37% neutral

**Soils** · Pinole Loam

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

**Clones** · Martini, 2A, 667, Pommard, Swan, 777, 828

**Rootstock** · 101-14, 3309, 110R