

2023 PINOT NOIR *White Pinot Noir*

VINTAGE FACTS 2023

2023 in the Willamette Valley began with a very cold, dry winter followed by a short, wet spring. The cooler weather led to a late bud break around April 27th through May 1st, two to three weeks behind average. It quickly warmed up and accelerated the time between bud break and bloom. Similar to the 2011 vintage, bud break was short, with flowering happening in a single week. A hailstorm during the flowering period led to lower yields for the 2023 vintage. Lower yielding vintages tend to produce wines that are very concentrated in color, tannins and body.

The summer was ideal with temperatures staying around 80 degrees. A heatwave from August 13th - 16th reached temperatures over 100 degrees in certain areas and quickly broke. The berries on the vine were at the tail end of veraison during the heatwave and were able to handle most of the heat stress. It caused an increase in sugar levels in September, just in time for harvest.

With a record yield from our estate vineyards in 2022, the 2023 harvest reflected the typical vineyard cycle of a lower yield after a high yield. Picking began around the first week of September and finished in late October. Temperatures stayed ideal until the last week of September when rain arrived. Growers either worked through the rain to finish their harvest or paused until it passed the following week. Intermittent rain followed throughout the rest of the harvest. Willamette Valley Vineyards brought in 90 percent of its grapes by this period. Although it was a challenging vintage with lower yields, winemakers are excited about how this unique vintage will display.

WINEMAKING NOTES

The wine is made from Pinot Noir picked at peak ripeness and immediately gently pressed to release free-run juice without color or tannins from the skins. The juice was fermented and aged on its lees in stainless steel tanks and neutral French oak. This produced a wine that expresses both red and white wine characteristics – creaminess, rich mid-palate, bright aromas and flavors with balanced acidity.



TECHNICAL DATA

Grape Type: Pinot Noir

Clones: 114, 115, Pommard and Wädenswil

Appellation: Willamette Valley

Soil Type: Jory (iron rich volcanic), Nekia (shallow iron rich volcanic), Laurelwood (windblown, glacial loess), including Pisolites and Missoula Flood sediment

Harvest Date: Sept. 11 – Oct. 8, 2023

Harvest Statistics

- **Brix:** 23.6°
- **Titrateable Acidity:** 7.164 g/L
- **pH:** 3.31

Finished Wine Statistics

- **Alcohol:** 13.5%
- **Titrateable Acidity:** 5.99 g/L
- **pH:** 3.32
- **Sulfate Level:** low

Fermentation: Stainless steel tanks

Bottling Date: May 2024

TASTING NOTES

This clear, dry white wine opens with fresh aromas of juicy pear, peach, citrus zest and jasmine. The bright, balanced palate mirrors the aromas, complemented by hints of honeysuckle, hibiscus and orange peel. With a rich, medium body and low tannins, it offers a refreshing profile and a pleasant, long finish—an elegant expression of our valley, perfect for any occasion.

Peak Drinkability: 2024 – 2028

FOOD PAIRINGS

Enjoy with seafood dishes such as seared scallops, pork tenderloin, salads with citrus dressings and soft cheeses like brie.

