# 2023 PINOT NOIR *Fuller*




## 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, which was 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.

## THE VINEYARD

**Tualatin Estate Vineyard:** Established in 1973, the vineyard is covered with Laurelwood soil that formed over thousands of years on layers of wind-blown glacial silt called loess. High concentrations of rusted iron balls called pisolites riddle the top layer and are caused by the weathering of minerals in the soil. This unique soil profile contributes to the Pinot Noir's complex nature and rose petal aromas.

## WINEMAKING NOTES

The stylistic vision is pure Pinot Noir fruit with a juicy mouthfeel, balanced oak and soft, sweet, ripe tannins. The methodology includes attention to detail from vineyard to bottle. Picked at peak ripeness, the fruit was gently destemmed for intraberry fermentation, which adds lively fruit-forward characteristics. Prior to fermentation, the must underwent a seven-day, pre-fermentation cold soak which provides complexity, color and mouthfeel. On the seventh day, the must was inoculated with commercial yeast. After 8-12 days of fermentation in small fermenters, punched down by hand, the must was pressed out and allowed to settle in the tank overnight. The new wine was barreled with light, fluffy lees where it underwent malolactic fermentation.

## TECHNICAL DATA

**Grape Type:** Pinot Noir

**Clones:** 777 and Pommard

**Appellation:** Tualatin Hills

**Soil Type:** Jory (iron rich volcanic), Nekia (shallow iron rich volcanic)

**Harvest Date:** September 17, 2023

**Harvest Statistics**
- **Brix:** 24.3°
- **Titratable Acidity:** 6.30 g/L
- **pH:** 3.44

**Finished Wine Statistics**
- **Alcohol:** 14.1%
- **Titratable Acidity:** 5.78 g/L
- **pH:** 3.63
- **Sulfate Level:** low

**Fermentation:** Small bins

**Barrel Regimen:** 18 months in barrel, 35% new French oak, 65% neutral

**Bottling Date:** March 4, 2025

**Cases Produced:** 402

## TASTING NOTES

Deep red in color with rich, dark fruit aromas of blackberry, blueberry and cherry alongside black tea, baking spice and sweet tobacco. The tannins are refined, balancing the bright acidity and terroir-driven palate of mushroom, forest floor, raspberry and orange peel.

**Peak Drinkability:** 2025 – 2035

## FOOD PAIRINGS

Pairs best with savory dishes and grilled meats, such as hāngī lamb and root vegetables, and with sweet, caramelized pork and rice, as well as wild mushroom ravioli.

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