



VINEYARD

Appellation	Rogue Valley, Oregon
Site	Our Estate vineyard is planted at the convergence of the Cascade and Siskiyou mountain ranges at the southern end of the Rogue Valley AVA, on ancient ocean sandstones mixed with prehistoric river deposits. At 2,100 feet in elevation, cool mountain air moderates temperatures throughout the growing season, ensuring ripe flavors and balanced textures.
Clonal Selections	Wädenswil
Planted	2012

VINTAGE

Growing Season	Warm temperatures and light precipitation in the spring of 2021 gave way to bud break in mid-April. Warm, dry conditions in the peak summer months led to lower yields at harvest, creating wines of concentration and density. Consistently cool night time temperatures helped preserve acid levels, while cooling temperatures in September and October allowed for extended hang time and ideal phenolic balance.
Harvest Dates	September 17-20

WINEMAKING

Varietal Composition	100% Pinot Noir
Fermentation	All our fruit is hand-picked, hand-sorted and gently destemmed into small, temperature-controlled tanks. The fruit is fermented individually and in small lots by carefully selected organic yeasts and is punched down twice daily. Thorough consideration is given to exactly when and how hard to press, ensuring that the precise level of maceration and extraction is achieved for each lot.
Aging	As a winemaker's barrel selection, the barrels for this blend were chosen for density and concentration. They expressed darker fruit and spice aromas, with structured, ageable tannins. This wine spent seventeen months in 40% new, 42% once-filled, and 18% neutral French oak barrels from coopers that provide additional levels of power and finesse.
Cases Release Date	233 October 1, 2023
Tasting Notes	The Wädenswil Pinot Noir clone thrives on our high-elevation site, which is evident in the 2021 vintage that explodes with quintessential spice notes, followed by dark notes of kola nut, plum, and blueberry pie.