

WILD HILLS

WILLAMETTE VALLEY • OREGON

PINOT NOIR

2023



Technical Information

Harvest Date: 9/21/23 - 10/8/23

Alc: 13.6%

TA: 5.5 g/L

pH: 3.79

Production: 280 cs

UPC: 8-5166500294-2

2023 Vintage

The season began with a mild winter, followed by a cool and wet spring. These conditions delayed bud break and flowering, but the moisture replenished soil water reserves, beneficial for the vines as the season progressed. Summer brought warm temperatures and dry weather, which allowed for steady vine growth and fruit development. The warm, dry summer helped to maintain healthy grape clusters and reduce disease pressure. As harvest approached, the weather remained favorable, with warm days and cool nights, which are ideal for developing the balanced acidity and complex flavors characteristic of Willamette Valley wines.

Vinification

This Willamette Valley Pinot Noir was very carefully sorted to ensure only the highest quality of fruit was used. The grapes underwent a two-day soak prior to fermentation for a total of 21 days of skin contact. 100% malolactic fermentation occurred over a five-month period. The wine was aged in stainless steel and finished in 20% new French oak for nine months.

Winemaker's Notes

Aromas of red berries, freshly baked strawberry pie, leather, and dusty cedar notes on the nose. The palate is focused with notes of red & black fruits, chocolate covered cherries, and bramble. Silky tannins with a long and complex finish.