

2023 "Stewart Ranch" Pinot Noir

Production: 487 cases

Composition: 100% Pinot Noir Vineyards: 100% Stewart Ranch Appellation: Napa-Carneros

Elevation: Sea level

Cooperage: 40% new oak (Francois Freres TG M+ 3yr)

Alcohol: 14.7%, TA 5.5, pH 3.68 Bottling date: August 12, 2024 Release date: Spring 2025

Release price: \$58.00

The Stewart Ranch vineyard in Carneros has a cool breezy climate that brings out the depth and finesse of the Pinot Noir grape. The vineyard is planted with the Pommard and 115 clones on 101-14 rootstock utilizing a 5 x 8 spacing. The Pommard clone was harvested on September 21 and the 115 clone was harvested on September 25. After a few days of cold soak, we inoculated with RB2 yeast. The destemmed grapes were dropped into an open top tank, so we used mostly punch downs on the caps. After 14 days, the Pinot Noir was pressed off and went to barrel a few days later to spend time relaxing in its new oak. The barrels were stirred from time to time and developed a nice smooth graceful palate over the next 11 months. The blend of the two wines offers a nice complexity from the ripe style of 115, and the fresher/brighter style from the Pommard clone.

Winemaker Alison Doran's tasting notes:

Classic Carneros Pinot Noir with captivating aromas of cranberry, raspberry, black cherry toasty vanilla and fig. On entry, the texture is soft and round with rich layers of raspberry, currant, and blackberry pie. Then the juicy core reveals layers of intense cherry, lavender, spice, and cinnamon, with a delicate note of cola. The finish has structure, but the tannins are supple and polished.