

CANAS FEAST



2023

PINOT NOIR

YAMHILL-CARLTON

LIBRA VINEYARD

TECHNICAL NOTES

AVA: Yamhill-Carlton

HARVEST: September 12th - 19th

COOPERAGE: 10 months in
20% new French oak barrique

pH: 3.64

ALCOHOL: 13.5%

BOTTLED: August 2024

AGING: Now through 2028

FOOD PAIRING SUGGESTIONS

Pair with Pork Tenderloin,
Grilled Lamb Chops, Pasta
with Wild Mushrooms,
Époisses and Other Ripe,
Creamy Cheeses.



VINEYARD NOTES

AVA: Yamhill-Carlton

PLANTED: 2007

ACREAGE: 5 acres

ELEVATION: 420 ft.

SOIL SERIES: Jory (Pommard)

Willakenzie (Pommard, 777, 115)

COMPOSITION

Pommard (70%)

Dijon 777 (20%)

Dijon 115 (10%)

VINTAGE TRENDS

Late Start Followed by Ample Heat & Favorable Harvest Conditions...or Silver Linings

A cold if somewhat wet Spring saw a sleepy start to the growing season with Budbreak being behind the benchmark average by several weeks. While this colder-than-average Spring lasted through April, temperatures in the month of May were well above average, though without any extremes. The time between Budbreak and Bloom was relatively compressed, and record-short in many sites across the region. Above average temperatures continued through June and into July, advancing Veraison to an earlier-than-average time scale. In mid-August we experienced some familiar, but plant stressing triple-digit temperatures, effectively checking the vines' rate of ripening. What started off looking like another cool/late vintage turned out to be a relatively easy growing season for most varietals. While there were fewer temperature extremes compared to the previous 2 years, the cumulative Growing Degree Days (GDD) for 2023 tracked very closely with 2021 - a record high year for GDD.

The shiny spot on this vintage will likely be the concentration of flavors and aromas due to smaller berries - a silver lining on a relatively small cloud.

WINEMAKER NOTES

When making wine from a grape variety that expresses so much of the place where it's grown, and having the opportunity to source that fruit from a rare and truly dynamic site such as Libra Vineyard, it truly can't be over-stated to opine that the best approach is one of minimalism. We use a combination of native and selected commercial strains of yeast, so these ferments tend to run long and cool, allowing temperature to prescribe the cap management regimen. The small percentage of new wood in the cooperage bill is selected for its very tight grain, effectively aiding the maturation process while only minimally impacting the varietal flavors and aromas.

TASTING NOTES

Cherry, raspberry and warm toasty aromas frame notes of sarsaparilla and dried rose petal. Perennially expressive flavors of black raspberry, cherry and sweet cola spices fill the palate. A full and silky texture conveys weight that is both delicate and persistent, extending the length well-beyond first and second impressions.



EXPLORE WINES FROM OUR OTHER WINE FAMILIES, INFLUENCED BY
THE HISTORIC REGIONS OF ITALY, BORDEAUX, RHONE & THE PACIFIC NW.

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