



2023 Pinot Noir

Rice-Spivak Vineyard, Sonoma Coast

Vineyard Details

Vineyard	Rice-Spivak
Planted	1999
Elevation	240 Feet
Miles from Coast	10 miles
Clones	115, 667, & Swan
Soil	Goldridge sandy loam with volcanic ash
Harvest	October 14 th

Winemaking Details

Barrel Aging	20 Months in French oak barrels - 50% new
pH	3.38
Alcohol	13.2%
Bottling	May 8, 2025
Production	50 Cases
Drinking Window	2025 - 2040

Growing Notes

The six acres of Rice-Spivak Vineyard lie south of the town of Sebastopol. Its Goldridge sandy loam soils mixed with volcanic ash are quite unusual. This distinctive soil profile along with the clonal selections of Dijon and Swan create a wine that is balanced with vibrant acidity, fresh aromas, and unmistakable minerality.

In 2023, we had a lot of rainfall and most of California came out of a long drought. There was plenty of snowpack in the mountains. We had a very cool spring with only a few warm spells in April and May. We also had some late rains in May and June. The weather during flowering was foggy and cool. The harvest came late with ample hang time on the vines, which gave us wines with great complexity and development. The yields were average and balanced. Overall, we are looking forward to showcasing this outstanding and noteworthy vintage.

Tasting Notes

Aromas of dark plum, bramble, cherry, crushed red flowers, and clove spice lead the way. On the palate, notes of black tea mingle with raspberry with a touch of minerality and beautifully integrated oak for a balanced, elegant finish.

