

2023

PINOT NOIR BLANC, GREENGATE VINEYARD

EDNA VALLEY

189 cases | Filtered and bottled on January 15, 2024

Suggested Retail: \$32

VINEYARD

This is a cool climate vineyard due to its proximity to the Pacific Ocean near Pismo Beach on the San Luis Obispo Coast. It is four miles inland from the ocean in a small meandering narrow valley called Price Canyon. The vines cover a relatively flat path of ground about 1.1 acres with clay loam soils and is surrounded by fairly tall trees.

VINTAGE

2023 was a very cool year. The vines got quite a soaking of winter rains at around 45", which help flush salts away from the root zone and contribute to the thirsty aquifer. We had an overcast, cool spring. The soil remained cool throughout the spring and early summer setting the stage for a long season and late harvest. There were a couple of rain events, one during early August and another during early September, but very small amounts of rain. We waited for ripeness and sugar... and continued to wait until the full moon in late September, when harvest started in full swing. Once we got going, we didn't really let up until the next full moon in late October. Harvest was quite compressed. The acids were a bit higher this year, as expected, and we consequently used more whole clusters/stems in our Pinot Noir winemaking. Wine quality is outstanding... dare I say probably the best we've seen in several decades.

WINEMAKING

This Pinot Noir Blanc started as whole cluster Pinot Noir Rouge grapes going to a membrane tank press, being pressed at very low pressures in order to only extract about 60 percent of the juice. This light-colored juice was settled cold in stainless steel, and then rack to another stainless steel tank for fermentation and aging. It received a polish filtration before bottling.

Harvest:

Harvested by hand on September 30, 2023

Fermentation:

Grape analysis 24.2 Brix, 7.75 T.A., 3.34 pH. Whole cluster pressed, juice chilled and settled overnight.

Stainless steel fermented at 62°F.

Aging:

Aged in stainless steel.

Alcohol:	pH:	T.A.:
13.8%	3.48	6.37 g/L



TASTING NOTES

This wine expresses tropical fruits aromas, like passionfruit, and some of the thiol driven aromatics found in New Zealand white wines. It's ripe, with medium weight on the palate and bright energetic acidity... the aromas carry through on the palate with zippy fresh fruit flavors. Lots to love about this wine.