

# 2023

# THE SET

## PINOT NOIR

**CASES:**

182

**BOTTLED:**

July 23, 2024

**ALCOHOL:**

14.8%



**ELEVAGE:** Field blend of the 115, 667, 777, and Pommard clones of Pinot Noir from the lowest block of our home vineyard, Hines Drum Canyon. Fermentation took place over 13 days in concrete tanks. A light hand was used in managing the fermentation, favoring pump-overs to punch-downs. Aged in neutral French oak barrels for 7 months, raked into stainless steel tanks for one month before bottling.

**VINTAGE NOTES:** The 2023 growing season was cool and even, letting us take our time in the vineyard and dial in pick times. The resulting wine is balanced with racy acidity and great texture. Yields were large across all varieties, thanks to the breaking of a long drought and optimal growing conditions.

**TASTING/PAIRING NOTES:** This is a light and aromatic Pinot Noir that will pair well with white meat and spicy or marinated foods. Drink at cellar temperature or slightly chilled.

