

$\begin{array}{c} \textbf{PINOT NOIR}\\ \textbf{WILD THYME VINEYARD \bullet FORT ROSS - SEAVIEW}\\ 2023 \end{array}$



2022 VINTAGE

FORT ROSS-SEAVIEW ESTATE GROWN

PINOT NOIR

WILD THYME VINEYARD

95 points – Jeb Dunnuck/Aubrey Frick 94 points - J. Molesworth, Wine Spectator

93 points – Antonio Galloni, Vinous

2021 VINTAGE

96 points - J. Molesworth, Wine Spectator

96 points – Erin Brooks, Wine Advocate

WINEMAKING DETAILS

Fermentation: 100% neutral French Oak; 100% Malolactic; on the lees with daily battonage Oak: 50% new French Oak, 50% neutral French Oak, 10 months

Case Production: 130

VINEYARD DETAILS

Soil Type: Josephine, Goldridge Rootstock: 420A, 3309 Clones: 943, Pommard

WINEMAKER

Courtney Robinett Wagoner

When we look back at the 2023 growing season there are two words that perfectly describe the vintage - late and big. After an exceptionally wet and cool winter, bud break happened over a month later than average. Our first day of picking was the day after the harvest completed the previous year. Fruit set was excellent and the temps during the summer were moderate to cool, with very few days in the triple digits. What a contrast from 2022! Mild temperatures along with abundantly available water allowed the clusters to develop slowly and evenly.

VINEYARD CHARACTER

We planted the Wild Thyme Vineyard with clones Pommard and 943 in the year 2010. It sits along the ridge line between our Three Sisters Vineyard and our Blue Slide Ridge Vineyard, on the edge of a sheer canyon that the old timers refer to as "Devil's Canyon". The vineyard is just above the fogbank that hugs these coastal cliffs, allowing for this Pinot Noir to ripen slowly, developing layers of complexity and flavor. Wild Thyme Vineyard is named for the wild thyme that grows abundantly at this location, and for the wild times we have had as a family while drinking wine on this property since the 1860s.

TASTING NOTES

Aromas of Maine blueberry pie, fig preserves, and mountain berries greet the nose. The palate unfolds with rich blueberry and boysenberry, while a subtle hint of barrel spice adds depth to the long finish.