

2023 Apple Barn Pinot Noir Anderson Valley

Lush and vibrant from the first pour, the 2023 Apple Barn Pinot Noir opens with inviting aromas of strawberry jam, fig, black plum, sweet vanilla, and a hint of cola. On the palate, blueberry and cherry cola mingle with notes of orange peel and the subtle elegance of Earl Grey tea. The full-bodied structure carries smooth, integrated tannins and a generous mouthfeel, while bright acidity keeps everything fresh and balanced. The finish is rich and lingering, with layers of ripe fruit, warm baking spices, and a hint of caramel that adds depth and charm.

VINEYARDS & VINTAGE

Located on the southern edge of Anderson Valley, this former apple orchard site produces vibrant, expressive Pinot Noir with refined textures and mineral undertones. Benefiting from a maritime-influenced climate, grapes ripen gradually, developing aromatic depth and the signature character of the Apple Barn Pinot Noir. Well-drained, gravelly soils support a range of clones and rootstocks, contributing layers of nuance and complexity. Warm afternoons paired with cool nights yield deeply colored fruit with concentrated flavors and fine, integrated tannins.

Winter and spring brought ample rainfall, restoring soil moisture and supporting balanced vine growth throughout a prolonged growing season. Moderate summer temperatures created ideal conditions for slow and steady cluster development, enhancing flavor concentration and retaining fresh acidity. In Anderson Valley, cooler temperatures allowed extended hang time for Pinot Noir, resulting in fruit with vibrant freshness and layered complexity.

WINEMAKING

Grapes are hand-harvested early morning, and clusters are gently destemmed and sorted with precision to ensure consistent quality. Whole berries are carefully handled, with select whole cluster fermentation adding aromatic lift and complexity. A four-day cold soak enhances aroma and tannin integration before fermentation in stainless steel tanks and concrete towers. Manual punch-downs and gentle pump-overs support balanced extraction, while native yeasts guide fermentation. Phenolic levels are closely tracked to achieve structure and concentration without bitterness.

GRAPE VARIETY

100% Pinot Noir

VINEYARDS

100% Apple Barn Vineyard

HARVEST DATES

September 21 – 29, 2023

WINEMAKER

Niki Williams

NOTES

NOTES	
ALCOHOL	14.5%
ACIDITY	.523 / 100 ml
PH	3.71
BOTTLED	August 15, 2024
AGING	10 months in French Oak barrels & casks 38% new French oak 62% neutral

