

family friends passion

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ANTHONY ROAD  
WINE COMPANY

### PINOT NOIR

Fruit forward aromatics and flavors with hints of berries and baking spice.



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## PINOT NOIR

### 2023

The 2023 growing season was off to an early start with a warm spring. Bud break was early and this proved to be an issue as a late freeze on the evening of May 17th killed many primary buds around the region. In our vineyard there was damage to our Martini Vineyard Lemberger and Chardonnay vines. Late spring to early summer was cool and wet and then things warmed up in July and into early August until the weather cooled again. It was around this time that wildfire smoke from Canada blanketed the area. Heading into the harvest the acidities in the grapes were still high and the brix were in need of a climb. In late September into early October we had a week of sunshine with temperatures in the 80's. This helped all varieties fully ripen and the resulting wines are of a high and concentrated quality

**Harvest dates :** September 27, 2023

**Vineyard:** Nutt Road and Martini Family Vineyards

**Winemaking Notes:** A small percentage of fruit whole cluster fruit was fermented with crushed fruit in stainless steel tank. The whole cluster fruit helps the tannin structure and aromatics of the wine. Pump overs once a day through fermentation. When the wine completed malolactic fermentation, the wine was transferred to neutral French oak barrels for aging. Aged for about 7 months before bottled.

**Bottling date:** July 27, 2024

**Tasting Notes:** Aromas and flavors of cherry, smoke, earth blood orange, raspberry and baking spice.



### Tech Data

BRIX AT HARVEST	20 Brix
RESIDUAL SUGAR	2 g/L
PH	3.48
TOTAL ACID	5.73 g/L
ALCOHOL	12 %
CASES PRODUCED	322

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