

Raeburn

WINERY



PINOT NOIR

2023 | SONOMA COUNTY

VINIFICATION: Our Pinot Noir grapes are hand-picked during the cool early morning hours to preserve their fresh, delicate flavors. Once the grapes arrive at the winery, they are carefully destemmed and cold soaked for several days to enhance color and flavor. Fermentation takes place in small, open top tanks with twice daily punch downs to intensify flavor and structure. After a gentle pressing, the wine is racked into French oak barrels, 25% new, for 11 months of aging.

VINTAGE:

The 2023 vintage is exceptional with harvest starting on August 24th marking the start of another record-breaking season. The year began with above-average rainfall and below-average temperatures, which delayed the harvest past the early-August norm of previous years. A mild spring and summer allowed for extended hang time, contributing to the exceptional quality of the fruit. Despite a late start, the cooler weather continued, providing ideal conditions for the grapes to achieve proper balance and brix. The harvest extended well into fall, with some frost concerns due to cool nights. However, the overall wet and cool weather led to a harvest that is predicted to be outstanding in both quality and quantity. The 2023 vintage will be one of the finest in years, producing wines with beautiful flavors, vibrant acidity and remarkable balance.

WINEMAKER NOTES: Brilliant crimson in color, Raeburn Sonoma County Pinot Noir leads with pleasing aromas of berry pie, lavender and vanilla. The palate is marked with fresh fruit flavors of lush wild blueberry, raspberry, and cherry with undertones of roasted hazelnut. The finish is graceful and sophisticated.



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TECHNICAL DETAILS

ALC: 14.5% PH: 3.65 TA: .56g/L SRP: \$24.99

AGING: French oak, 11 months (25% new)

VARIETAL COMPOSITION: 100% Pinot Noir

AVA: 47% Russian River Valley, 25% Sonoma Carneros, 13% Monterey, 8% Santa Maria Valley, 7% other Sonoma County

WINEMAKER: Steven Urberg