



PLATT VINEYARD

WEST SONOMA COAST



2023 PLATT VINEYARD Estate Reserve, Pinot Noir

West Sonoma Coast, California, United States

Produced from the blocks that harness both power and freshness, this wine's chiseled structure and fruit density showcase why the Calera clone is such a perfect fit here and the predominant clone in the blend. The Estate Reserve translates the year and site with great transparency: deep and darkly colored while intensely concentrated and vibrant, this bottling captures the essence of Platt. For the Reserve bottling, we select lots that are pure, focused and with the longest ageing potential.

THE VINTAGE

WEATHER CONDITIONS

Bountiful winter rains were followed by a very cool spring, which delayed budbreak and subsequently flowering and fruit set by three to four weeks. This cool and foggy weather persisted through much of June and into July leading to uneven set, diminished yields and high variability in ripening. Fortunately, a cool yet sunny summer and fall provided just enough warm weather to sufficiently ripen even the coolest blocks. There were multiple rain events in October, but timely labor to selectively open-up the canopy for better airflow and sun exposure prevented the formation of botrytis and any other forms of rot or mold.

HARVEST

Harvest was exceptionally late in 2023 and lasted three weeks from October 4th to October 26th. Harvest began on the upper ridge blocks due to their southern exposure and higher elevation. We proceeded to pick the majority of the Pinot Noir over the following week. Without any severe heat waves, berry integrity was excellent and the extended time on the vine allowed for full phenolic maturation at relatively low alcohol levels.

WINEMAKING

- Fruit was sorted and destemmed but not crushed.
- Fermentation took place in small, stainless steel open top fermenters. A 5-day cold soak was followed by the initiation of fermentation on day 7.
- Extraction was carefully managed with punch downs and pumpovers, with programs tailored to each lot. Fermentation temperatures ranged from high 70's to low 80's (25-28°C).
- Wines were generally on the skins for 14-16 days total before they were drained and pressed. Press wine was tasted and selectively blended back in with the free run and allowed to settle for a minimum of 24 hours before being barreled down.
- Naturally occurring malolactic fermentation took place in barrel.
- The wines were racked once in the spring and then blended prior to bottling in December



PLATT Vineyard - 95465 Occidental, California
www.plattvineyard.com

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THE WINE

BLEND

Pinot Noir - Clones Calera, Pommard, 777, 115.

AGEING

14 months ageing in 60-gallon burgundy barrels (228L)

34% New French Oak, 66% used French Oak.

TASTING


Aromatics are dominated by dark, freshly picked berries accentuated by alluring notes of lavender and sage. Muscular and tightly coiled, a firm mineral driven reduction enhances the cool, sleek mouthfeel. Despite its serious nature and inherent tension, it remains juicy and accessible. There is an array of black and purple fruits, blood orange, licorice, pine needle, violets, black tea, and clove. It is dense and gains weight on the mid palate thanks to ripe skin tannins and hints of polished oak, exuding class and pedigree on the refined finish.

(April 2025)

ANALYSIS

13.7 % vol.



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