2023 PLATT VINEYARD Estate Pinot Noir

West Sonoma Coast AVA, United States

The Estate bottling is blended from the lots that are the most open initially and captures the bright, radiant energy of the site. The Estate wine has a vivid, red and blue fruit driven palate, showcasing the aromatic and textural diversity achieved from blending different clones from different parts of the vineyard. There is fine detail, both savory and nervy in nature, with an array of lively fresh berries and coastal herbs.

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
WEST SONOMA COAST

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

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THE WINE

BLEND
Pinot Noir - Clones Pommard, 777, 828, Swan.

AGEING
14 months ageing in 60-gallon burgundy barrels (228L).
35% New French Oak, 65% used French Oak.

TASTING
High toned, bright fresh fruits include wild strawberry, cherry, pomegranate, black raspberry and hibiscus. There is also tarragon, rose petal, orange zest, wet stone, clove nutmeg and damp earth providing plenty of complexity. This bottling highlights the pretty, coastal purity and refreshing acidity of the site. Detailed and lithe with fine tannins, this wine is already drinking well and will only get better in the coming years.
(April 2025)

ANALYSIS
13.7 % vol.

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