

THE WINE

This small production of Pinot noir is made from a singular clone and singular vineyard in the Chehalem Mountains AVA. Red cherries and smoldering campfire flavors are on full display and will leave your mouth watering for another sip.

THE VINEYARD

Sherwood Hills Vineyard is located atop Parrett Mountain in the beautiful Chehalem Mountains AVA. A high density planting, this vineyard sits at approximately 750 feet in elevation and is meticulously farmed.

VINTAGE

The 2023 growing season was brilliant throughout and laid the foundation for an outstanding vintage. The year started slowly with a cool, wet Spring, resulting in a slight delay in bud break. The remainder of the growing season was warm, steady and dry with only one brief temperature spike.

WINEMAKER'S COMMENTS

The fruit was hand harvested, hand sorted and destemmed. Fermentation occurred in one ton open top bins. After pressing, the wine was vinified for 12 months in French oak, 50% of which was new French oak.

TASTING NOTES

Aromas of cherry pie filling and smoldering campfire greet the nose and palate with intensity. The high alcohol content brings both body and pronounced flavor intensity to this stunning wine.



TECHNICAL DATA

Composition	100% Pinot Noir Clone 777
Aging	12 Months in French Oak (50% is New French Oak)
pH	3.72
Titrateable Acidity	5.1 g/L
Alcohol	15.2%
Harvest Date	September 18, 2022
Bottling Date	December 11, 2024
Release Date	February 2025
Bottle Production	46 Cases (552 Bottles)