



2023
DUNDEE HILLS ESTATE
WHITE PINOT NOIR

SRP: \$40 | 850 CASES PRODUCED

FLORAL
MINERAL
WHITE PEACH

APPELLATION

Dundee Hills, Willamette Valley, Oregon

VINEYARD COMPOSITION

Planted in 1999 at 400 feet elevation, the sections we select for White Pinot Noir are planted to the Pommard clone and the Wädenswil clone.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

Fermented and aged on the lees in French oak Puncheons, 15% of which are new French oak. The wine then rests in barrel for 11 months before blending and spends an additional 6 months in stainless steel.

HARVEST

September 2023

ALCOHOL

12.5%

BOTTLING

February 2024

pH

3.18



NOTES FROM THE WINEMAKER

Our White Pinot Noir is one of the most distinctive expressions in our portfolio. Crafted with intention and precision, it combines the crisp elegance of a white wine with the depth and structure typically found in reds. The nose opens gently with delicate white florals and hints of stone fruit, evolving into layered aromas of white cherry. On the palate, vibrant notes of juicy white peach and ripe pear come forward, balanced by lively acidity and a clean, mineral finish.

VINTAGE OVERVIEW

The 2023 vintage will be remembered as a year of abundance with harmonious grapevine development for all growing regions in the Northwest. As winter transitioned into spring, temperatures remained relatively cool, delaying bud break into late May. The weather pattern then shifted to moderately warm and dry, creating excellent conditions for an accelerated bloom that led to perfect pollination and abundant fruit set. Our vineyards ripened in the final two to three weeks of September, creating a condensed window for optimum harvest. Thanks to the remarkable summer and fall weather, yields were greater than average and exceeded our own estimates. The wines crafted from the 2023 vintage display excellent quality demonstrated by generous flavors and complex textures.

