

2023

PRICE FAMILY ESTATES

PINOT NOIR

The Durell, Gap's Crown, and Walala Vineyards comprise what we call our Heritage Vineyards. We recognize and celebrate the history and legacy of these renowned vineyards even prior to our ownership of them. But, as their current stewards, we take very seriously our responsibility to create and protect their future. We do so with obsessive attention to detail and meticulous care in farming them. These Heritage Vineyards are, and forever will be, cornerstones of our fine chardonnay and pinot noir production.

VINEYARD

The Price Family Estates Pinot Noir represents the culmination of our dedication to showcasing the distinctive terroirs of our six estate vineyards. Carefully selected lots from each vineyard brings together the best elements of each to create a wine that is both expressive and balanced. The result is a harmonious blend that captures the essence of Sonoma County.

VINTAGE

The 2023 vintage was defined by a wet winter, cool summer, long ripening, and stellar-quality fruit. Much-needed winter rains replenished Sonoma County's soils and aquifers through early spring, followed by intermittent frost that caused some stunting and uneven growth, though significant damage was avoided. A late but beautiful spring saw grapevines flourish on a delayed schedule. Summer remained cool, slowing maturation despite good fruit set and crop load, while the season ended with cycles of 90+ degree heat and measurable rain over four weeks. Careful canopy management and fruit thinning extended harvest into late October, ultimately yielding exceptional fruit that transformed weather challenges into opportunities for quality.

TASTING NOTES

This year's vintage has hints of cool mint and dark chocolate-covered blueberries, offering a rich, aromatic profile with an intriguing touch of umami. A bright yet creamy mid-palate gives it an appealing weight, while notes of black pepper and dark cherry add layers of complexity.

ACCOLADES

97 PTS The Tasting Panel

APPELLATION	CLONES	MALOLACTIC	TOTAL ACIDITY (TA)
Sonoma Coast	Swan, 115, 667, 777, 828, 943, Calera	FERMENTATION	5.9 g/L
VARIETAL CONTENT	FERMENTATION	BARREL AGING	PH
100% Pinot Noir	Open Top Fermenter	10 Months	3.45
SOIL	FERMENTATION LENGTH	BARREL COMPOSITION	PRODUCTION
Goulding Cobbly Clay Loam, Laughlin Fine Loam and Gravelly Hugo Loam, Goldridge Fine, Sandy Loam	11 days	100% French Oak; 35% New	1374 Cases
	WHOLE CLUSTER	ALCOHOL CONTENT	SRP
	23%	14.1%	\$65
			RELEASE DATE
			February 2025

THREE STICKS VINEYARDS

Alana, Durell, Gap's Crown,
One Sky, Walala, William James

COLLECTION

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