

TENOR

2023 Solaksen Pinot Noir



The 2023 Tenor Solaksen Vineyard Pinot Noir isn't interested in playing the delicate card. Sourced exclusively from the Royal Slope AVA, this 100% Pinot Noir delivers concentrated dark fruit, intriguing spice, and serious texture. This Pinot has a little attitude, and we're here for it.

After four vintages with their fair share of drama, 2023 was a welcome return to normal. Typical timing. Typical yields. Typical harvest dates. Boring? Maybe. We loved every minute of it. A steady growing season and cooler finish gave the fruit plenty of time to develop flavor, structure, and freshness without being rushed.

Hand-harvested in October, the wine underwent a warmer, 10-day fermentation in oak barrels with 20% whole-cluster inclusion, followed by a total of 30 days in contact with the grape skins to build depth and texture. It then spent 23 months aging in 100% new oak, developing layers of richness and polish.

Just 48 cases were produced. Dark, plush, and layered with black plum, brambleberry, and savory spice.

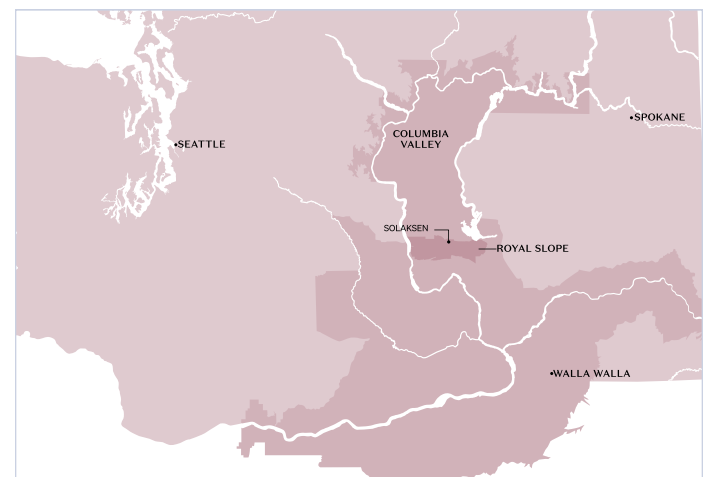
“Minimal stem inclusion figured into the mix in making the 2023 Pinot Noir Solaksen Vineyard, from vines planted to standard Dijon clones. It’s darker-fruited and much richer than the Conner Lee, with outstanding textural complexity. Medium to full-bodied, oak aging was over 23 months in larger French oak barriques. Dark fruit and dark spice dominate, with a finishing touch of cola.”

93 POINTS, VIRGINIE BOONE, JEBDUNNUCK.COM

SELECT VINEYARDS

ROYAL SLOPE AVA

SOLAKSEN VINEYARD



LABELED AVA	ROYAL SLOPE
VARIETALS	100% PINOT NOIR
FERMENTATION	FERMENTED FOR 10 DAYS IN 100% OAK BARRELS WITH 20% WHOLE CLUSTER INCLUSION. A FASTER, WARMER FERMENTATION BUT THE MUST WAS LEFT ON SKINS FOR 30 DAYS OF EXTENDED MACERATION
AGING	AGED 23 MONTHS IN 100% NEW OAK
ALCOHOL	14.7%
CASES	48
RETAIL	\$145