



# CARLTON CELLARS

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## 2023 Carlton Cellars Pinot Noir - Seven Devils - Libra Vineyard

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### TECHNICAL NOTES:

**AVA: Yamhill-Carlton District**

**Harvest: September 12th, 2023**

**Cooperage: Neutral French oak Barrique (51%) and Puncheon (49%)**

**pH: 3.52**

**Alcohol: 13.1%**

**Bottled: August 2024**

**Aging: Drink Now**

### TASTING NOTES:

Accessible as our Seven Devils Pinot Noir is, it has a surprising capacity for complexity and elegance, graciously bringing disparate cords together in a melody that both surprises and delights our senses. Aromas of dried cherries and grenadine starkly juxtapose enigmatic notes of turned earth and black tea, while a soft chorus of subtle coriander and vaguely floral hints of violets add levity. The tempo of the flavor is set by Montmorency cherries - bright, focused and stable - while earthy cacao leaves room for familiar hints of coriander and black tea. A thick, velvety entry effortlessly migrates across the mid-palate, and a beguiling weightiness from mid-to-finish is lengthened by a latent bright spot. The characteristic softness of the varietal is buoyed by a fine talc-like texture adding balance and harmony

### VINTAGE TRENDS:

A cold if somewhat wet Spring saw a sleepy start to the growing season with Budbreak being behind the benchmark average by several weeks. While this colder-than-average Spring lasted through April, temperatures in the month of May were well above average, though without any extremes. The time between Bud Break and Bloom was relatively compressed and record-short in many sites across the region. Above average temperatures continued through June and into July, advancing Veraison to an earlier-than-average time scale. In mid-August we experienced some familiar, but plant stressing triple-digit temperatures, effectively checking the vines' rate of ripening. What started off looking like another cool/late vintage turned out to be a relatively easy growing season for most varietals. While there were fewer temperature extremes compared to the previous 2 years, the cumulative Growing Degree Days (GDD) for 2023 tracked very closely with 2021 - a record high year for GDD. The shiny spot on this vintage will likely be the concentration of flavors and aromas due to smaller berries - a silver lining on a relatively small cloud.

**275 CASES PRODUCED**

**13.1% ALCOHOL BY VOLUME**

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