



BY MONSON RANCH

Five Generations, One Legacy

2023 Pinot Noir

WINEMAKING

This Pinot Noir shows beautiful balance of juicy red fruits alongside a stony texture and herbal accents. Early harvesting and cool gentle fermentation elicit these delicate flavors and aromas and preserve freshness. The wine is aged with light oak to add subtle notes of toast and sweetness. The wine is aged sur lees for 16 months before bottling.

TASTING NOTE

Our 2023 Pinot Noir is smooth and generous, unfolding with layers of ripe red cherry, raspberry, and darker plum tones that glide effortlessly across the palate. A soft, velvety texture gives the wine a sense of quiet richness, while subtle hints of baking spice and a touch of earth add depth without weight. Gentle warmth and fresh acidity work in harmony, keeping the wine balanced and composed, lending both lift and approachability. The finish lingers with a polished, persistent softness, leaving behind a lasting impression of warmth, ease, and understated elegance.

WINE SPECIFICATIONS

Appellation 100% Oregon

Varietal 100% Pinot Noir

Analysis: 3.69 pH 5.9 g/L TA

3.5 g/L RS 13.5% Alcohol

Oak Aged in neutral barrels for 16 months before bottling



Item Specifications

Size (mL) 750

Pack 12

UPC 810133130709

