



## A harvest update...

October has come, and we are *finally* well-immersed in harvest! Typically, we begin harvesting by the end of August, however, this year we didn't pick our first fruit until Sept. 19th. **"This is the latest harvest I've experienced in my 26 years!"** said Chad, our Head Winegrower. Let's explore this year's phenomenon...

This uncharacteristically late harvest began earlier this year with a **colder-than-average and rainy winter**, which delayed the vines' stage of budbreak, activated when they wake up from dormancy. Note our average annual rainfall of 11.5 inches was **more than tripled** this year at 36.25 inches!

The increased rainfall led to a wet, cold spring (and lack of sunshine), moving into what we So Cal folks call **"May gray"** and **"June gloom,"** which delayed, elongated and weakened the early summer stage of flowering, offering a light yield. This is a perfect example of how the environment needs to be 'just right' for sensitive pinot noir to set a healthy crop.

While the **rain is certainly welcomed here** to cleanse the soil, fill the water table and relieve drought, it can also create a moist environment, presenting a high "mildew pressure" (the potential for mildew to develop). To address this, we **opened up the canopy** by hand for ventilation, letting in sun and wind, then applied a preventative organic spray.

We can't stress enough the importance of **owning and farming our own land** to be able to monitor situations like these, and grow quality fruit. (Chad checks the weather 8 times a day!) Luckily, our vines are old enough to handle adversity, and with our detailed attention, we are pleased to report that even though the yields of Harvest '23 are low, Chad says the **quality of the fruit is "EXCEPTIONAL."** (yep, he's excited!)

"With the vineyard developing slowly over the course of the growing season, we were able to achieve the maturity of the fruit at a slow pace, which leads to a **remarkable flavor development, balance and elegance,**" he explained. "I look forward to experiencing the '23 vintage."