

HIRSCH VINEYARDS

2023 *Reserve* Estate Pinot Noir

David Hirsch dreamed for many years of making a *Reserve* Pinot Noir from his vines. Since our first *Reserve* in 2009, we have endeavored to capture the most complete and powerful expression of the Hirsch Vineyard through selecting our very best and oldest vineyard blocks for this wine.

Lying adjacent to the San Andreas Fault on the far western Sonoma Coast, Hirsch Vineyards is comprised of 61 distinct farming blocks. These 61 blocks cover an area of 72 acres, a degree of fragmentation that is unmatched even by the famously subdivided vineyards of the Cote de Nuits. Each block was individually developed and planted based on soil, exposure and topography, and each is farmed, harvested and vinified separately. This process enables us to evaluate each farming block separately, and to select only the most expressive vineyard blocks for the Hirsch *Reserve* Pinot Noir.

The 2023 *Reserve* continues this tradition, bringing together the finest barrels from the vintage, from our oldest and most compelling vineyard blocks.

TASTING NOTES: The 2023 *Reserve* shows remarkable early complexity and focus. Upon opening, tart cherry and cranberry dominate, with notes of plum skin, resin and wet stone emerging with air. On the palate, the wine is medium bodied, persistent and high-toned. Savory flavors and mineral tones carry through to a long finish. Expressive and complex in its youth, this wine has the acidic potential to go the distance in the cellar.

SERVICE NOTES: We recommend cellaring this wine for 2-3 years, but it may be enjoyed young with a few hours of air.

Clonal breakdown:	Pommard-Wädenswil	60%
	Swan	36%
	Mount Eden	4%
New oak:	37%	
Production:	580 cases	
Formats:	375ml, 750ml, 1.5L	
Bottling date:	April 2025	
Alcohol:	13.0%	

