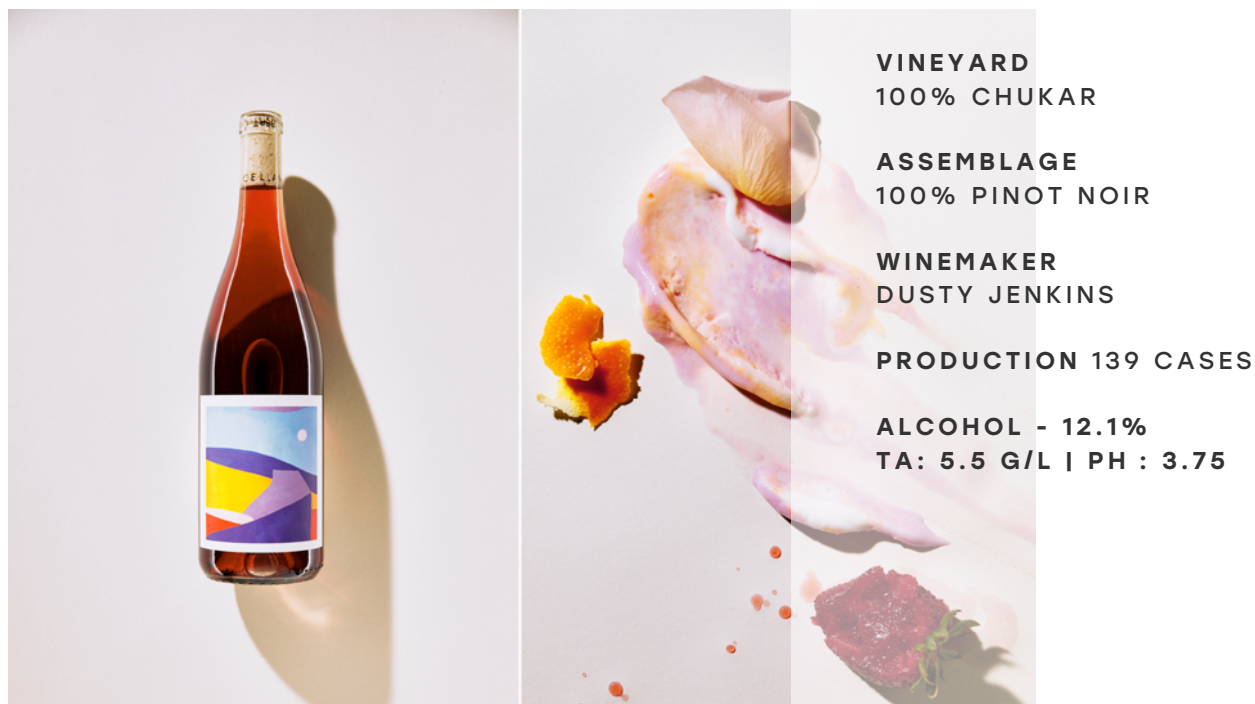


2023 NOUVEAU HORSE HEAVEN HILLS

rose petal • orange peel • sherbet • muddled strawberries



VINIFICATION

The Chukar Pinot Noir was hand-harvested on September 8th. Two and a quarter tons of the fruit was allocated to produce the 2022 Nouveau. Upon arrival the fruit was immediately transferred, whole cluster, into a stainless-steel tank. The tank was then sealed and filled with carbon dioxide. The tank was sparged with CO₂ twice daily until pressed. The whole berries underwent a partial carbonic maceration in tank for 8 days, after which the tank was emptied, and the fruit was pressed off. The wine finished fermenting in stainless steel and then transferred to neutral oak barrels to undergo malolactic fermentation. Once finished it was racked off lees and transferred back to stainless steel until bottling on November 14th.

The finished product is a lean, highly aromatic wine that falls somewhere between a rosé and light-bodied red. Best to be consumed young.

Serve chilled.

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