

# Avery Alexander Croft Vineyard, Willamette Valley, Oregon Pinot Noir

# 2023

Our story began in 1971 when our parents, Susan Sokol and Bill Blosser, first planted vines in Oregon's Dundee Hills. As second generation winegrowers, we are passionately committed to our family's legacy of creating world-class wines, through sustainable methods, which express our distinctive hillside vineyards.

Alex, Alison, & Nik Sokol Blosser
Siblings and Second Generation Winegrowers



### **VINTAGE HIGHLIGHTS**

2023 was a return to normal. Early spring in the Willamette Valley was wet and cool, with warmer than usual temperatures in May. As a result, bud break was late and bloom was advanced. This made for one of the shortest periods ever from bud break to bloom across most growing regions in Oregon. Summer temperatures across Oregon were dry and warm, with the heat driving a uniform bloom across the Willamette Valley. Through July, temperatures were consistently warm but not overly hot. That heat wave would arrive on August 13th through the 16th and propelled the growing season forward. The warm temperatures led to an early harvest in the Willamette Valley, starting right after the first week of September. The resulting fruit was excellent, with the heat in August producing grapes with nice, full flavors.

**HARVEST DATE** 

October 1st

**WINEMAKING** 

Hand-harvested

70% destemmed, 30% whole

cluster

3-ton stainless steel tanks

12 days fermenting

Punch-downs for destemmed, pumpovers for whole cluster

**AGING** 

10 months

5% new, 14% once-used, 81% neutral French oak barrels

**ALCOHOL BY VOLUME** 

13.5%

**APPELLATION** 

Mt Pisgah,

Willamette Valley, Oregon

**VINEYARD** 

Croft Vineyard, planted 2005

SOIL

Bellpine (marine sedimentary)

**ELEVATION** 

400ft

VARIETAL

100% Pinot Noir

**CLONE** 

**Pommard** 

**FARMING PRACTICES** 

**Certified Organic** 

**BOTTLED** 

August 2024

**PROPER CELLAR LIFESPAN** 

**10-12** years

**PRODUCTION** 

400 cases

<u>INGREDIENTS</u>

Pinot Noir grapes, yeast, SO2

5-50Z SERVINGS PER CONT.

3.5g, Fat: Og, Protein: Og

Calories: 115, Carbohydrates:

HPC

88473-28379

### **PROFILE**

Subtly red fruited, with pie cherries, raspberry, and cranberry notes contributing delicate acidity. Round tannins deliver seamless structure and balance on the midpalate. A subtle note of cola highlights the long, satisfying finish.

## **SCORES**

93 points - James Suckling, 92 points - Wine Spectator

#### STORY

The Sokol Blosser family legacy is sealed under cork. Our passion is to discover and select the finest vineyard sites throughout the Willamette Valley to bring you Pinot Noir in its purest expression. Named after members of our 2nd and 3rd generations, Avery Alexander represents a tradition of excellence, carrying on a pioneering spirit ignited in 1971. In sourcing grapes for this wine we had the privilege to work with Croft Vineyards, a fellow second-generation family-owned vineyard, located in the southwest corner of Salem.





