PIKE ROAD WINES



2023 Pinot Noir Willamette Valley

How we make our Pinot Noir

Pike Road Pinot Noir is hand-sorted and then fermented in small open-top stainless steel tanks. Once pressed off, the wine is aged in a combination of French oak barrels and stainless steel for up to 8 months. Pike Road sources the best grapes from family-owned vineyards and then takes a gentle approach to preserve the inherent qualities of the fruit and showcase the unique personalities of the sites we work with.

The Pike Road Willamette Valley Pinot Noir is made from 100% Northern Willamette Valley fruit, sourced from 15-20 trusted vineyard partners here in the Willamette Valley, plus fruit from our own Estate Vineyards. By integrating fruit from multiple AVAs, soils, elevations, and growers, our Willamette Valley Pinot Noir gains in complexity. This approach keeps a competitive price point that allows us to share a great wine from the Willamette Valley with everyone.

The 2023 Vintage

A whirlwind of a vintage, in 2023 September rains slowed the pace of harvest, bringing relief to our crew and vineyard partners and enhancing hang-time. Our growing season started slow with a late bud break, followed by steady ripening during a classic Oregon summer with warm days and cool nights, punctuated by one August heat spike. The welcome September rains gave our vineyard sites the hang time they needed for slower ripening and intense flavor development. Fruit arrived from our 20+ vineyard partners from September 15th through October 6th in beautiful condition with smaller-than-average yields. Expect intense, fruit-forward wines from this vintage.

Details:

Cases: 33108 T.A: 5.2 AVA: Willamette Valley pH: 3.63

100% Stainless Steel Fermented Alcohol: 13.5% v/v

With roots deep in Oregon, our family has spent over 40 years farming at Elk Cove Vineyards. Our goal at Pike Road is to honor dedicated family-owned vineyards like our own growing cool climate wines here in the Willamette Valley.

