

—THE— *Four Graces*

2023 HIGHGROUND PINOT NOIR DOE RIDGE ESTATE VINEYARD YAMHILL-CARLTON

Established in 2003, The Four Graces is committed to making rich, complex wines where the fruit may be elegantly expressed. Our Highground Pinot Noir is one of four featured wines in our Reserve Graces tier: our Four Graces. “Highground” is named for the location of where the grapes for this wine are grown at the very top of our Doe Ridge Estate vineyards in the Yamhill-Carlton AVA. These topmost vines are grown in a unique “diagonal” row orientation to capture the most sunlight every day. Each “grace” in this series highlights the climate, land, and fruit characteristics of our individual estate vineyards. - Tim Jones, Winemaker



VINTAGE

The growing season got off to a slow start in 2023 and there were concerns of a very late vintage. Unusually warm weather in April and May caused rapid vine growth, catching up to previous vintages. Heat spikes in August led to some sunburn and continued the warming trend of the season. 2023 ended up being one of the warmest and earliest seasons on record.

VINEYARD

All fruit for the Highground Pinot Noir was sourced from our Doe Ridge Estate. On this property, we continue to execute our sustainable winemaking practices. In addition to sustainable farming, the vineyard is LIVE certified and Salmon Safe. This wine is sourced from Blocks 16 and 17.

TASTING NOTES

The 2023 Highground Pinot Noir is an intensely structured, powerful representation of the varietal. Black currant, plum, rose petals, and black cherry are complemented by sappy, mineral-driven characters. This wine is the definition of polish and poise. We recommend serving with roasted duck breast, creamy mushroom pasta, grilled eggplant, or herb-crusted lamb.

TECHNICAL DATA

Appellation:	Yamhill- Carlton
Vineyard Source:	Doe Ridge Estate
Varietal Composition:	100% Pinot Noir
Clones:	777 and Pommard
Aging:	14 months in French oak, 15% new
Alcohol:	14.2%
pH:	3.75
TA:	4.9