



2023 Ferrington Pinot Noir Anderson Valley, Mendocino Technical Sheet



Harvest Notes

2023 has a large chance of going down as one of the best vintages across the board in the last 20 years in the North Coast of California. This Pinot is a first glimpse into red wines of that vintage and could not be more of a joy to drink. Our first wet winter in four years saturated the soils and put us two weeks behind right from the start. As a result, many wines were picked late in the season with the worry of rain, which never came and instead we had grapes with beautiful flavor development owing to the extended hang time.

Tasting Notes

Ferrington Vineyard is the shining example of Pinot in the Anderson Valley. One of the earliest plantings on a well-drained rise, this vineyard's small, old vines offer an intense expression of red fruit. Think rose petal raviolis with a side of raspberries and strawberry Rhubarb crème Brule for dessert.

Winemaking Notes

The grapes were harvested early in the morning, then brought to the winery and hand-sorted. The fruit was destemmed into a fermenter and allowed to cold soak for a week; punched down twice a day during that period. Once inoculated, punch downs continued until the wine was pressed a few days before fermentation completed. Once primary fermentation ended, the Pinot was transferred to barrel and stirred once a month until malolactic fermentation was complete. This wine did not need fining and was bottled 17 months later.

Ferrington Pinot Noir 2023 Facts:

Harvest Date: September 19
Varietal: 100% Pinot Noir, Clone 115
Barrel Age: 17 months
33% new French oak, 66% neutral oak
Appellation: Anderson Valley, Mendocino
Bottled: February 12th, 2025
Bottle Size: 750ml
Production: 179 cases
Alcohol: 13.5%
Total Acidity: 6.4 g/L
pH: 3.51