

The 2023 X NOVO Pinot Noir



Our 2023 X Novo Pinot Noir from our X Omni Vineyard is drawn from four fermentation lots sourced from the only Pinot Noir vines planted here, a 4.6-acre block in the northwest corner of the estate. Harvested on September 20, this vintage reflects an evolution in our approach to Pinot Noir. While prior vintages were fully destemmed, we have introduced a small component of whole clusters. This addition brings greater aromatic lift and layers of complexity, enhancing both the texture and overall expression of the wine.

Following primary fermentation, each lot is transferred to French oak barrels, where native malolactic fermentation is completed by January. The wine is assembled in late spring and returned to barrel with lees for continued aging through the following year. It is then moved to tank and bottled unfined and unfiltered.

– Craig Williams *Owner / Winemaker*

TASTING NOTES

A distinctive, site-driven Pinot Noir revealing black cherry, plum, and woodland strawberry layered with notes of cumin seed and sandalwood. The palate unfolds with a striking exchange between vibrant, juicy dark fruit and a mineral undercurrent of crushed stone. An exceptional balance and refined tannins provide structure and energy. Both exuberant and composed, this wine delivers impressive precision, depth, and a long, resonant finish.

3,300 bottles produced.