



# A M B A R

## AMBAR ESTATE 2023 PINOT NOIR DUNDEE HILLS WILLAMETTE VALLEY

The 2023 Ambar Estate Pinot Noir was crafted with terroir in mind. After handpicking, the fruit underwent a four-day cold soak followed by fermentation and élevage. The wine was aged for 10 months in 36% new French oak, prior to bottling in July of 2024.

The resulting wine opens with juicy aromas of acai berry, black cherry, and cedar. The palate is well structured, showcasing layered flavors of green fig, cranberry, purple leaf plum, and tarragon.

<b>Varietal</b>	100% Pinot Noir
<b>Appellation</b>	Dundee Hills
<b>Harvest Date</b>	September 12-17th
<b>Bottling Date</b>	July 2024
<b>Barrel Aging</b>	10 months
<b>Alcohol</b>	13.5%
<b>Cases Produced</b>	396

### THE 2023 GROWING SEASON

At Ambar Estate, nestled in the red volcanic soils of the Dundee Hills, we farm with intention—guided by Regenerative Organic© practices and a deep respect for this storied land. Each vintage is a reflection of the season’s rhythm and our commitment to balance and vitality in the vineyard. The 2023 growing season began with a cool, wet spring that delayed budbreak and early vine development. Conditions remained mild through early summer, but a warm and dry July helped the vines catch up, encouraging healthy canopy growth and balanced clusters. Veraison arrived later than usual, extending the growing season into September. Warm days and cool nights throughout August and September supported slow, even ripening and preserved the fruit’s natural acidity. Harvest began in early September under clear skies, bringing in beautifully developed, clean fruit. The resulting wines are fresh and refined, with vibrant acidity, nuanced aromatics, and graceful structure.

