

2023 RICHAVEN PINOT NOIR

Russian River Valley



HI_TORY

In 2013, Merry and husband Ken purchased a new home in the Sebastopol Hills region of Russian River Valley. This 23-acre property has a lovely hillside facing the ocean, which is seven miles to the west. Just one-half mile down the road from our Meredith Estate vineyard, this site has full benefit of coastal morning fog and cooling afternoon breezes. The soils are well-drained Goldridge sandy loam. Merry's UCD37 clone and Schwarzmann rootstock were chosen for the 10-acre Pinot Noir vineyard planted on the site in 2015. The name of the vineyard has its origins in Ken's family history. He grew up on a 40-acre citrus orchard in Southern California. The family home there was surrounded by an amazing garden tended by his grandfather, B.G., whose last name was Richardson. "Rich" from B.G.'s name was combined with the word "haven" in naming the estate Richaven.

WINEMAKING

Grapes for this bottling were harvested on Oct. 2, 2023. The Pinot Noir was handpicked and hand sorted in the field and at the winery. Berries were 100% destemmed, with whole berries placed in the fermenter. The fruit was cold soaked for seven days prior to initiating fermentation. After fermentation finished, the grapes were gently pressed and the resulting wine was aged eight months in 56% new French oak barrels. Bottling was done on Aug. 6, 2024.

HARVEST NOTES

After many years of drought, we welcomed a full dose of rain in 2023. The rains lasted throughout the spring, providing the vines with plenty of moisture to grow a healthy canopy and full crop load. It also helped to moderate temperatures, keeping frost at bay. The summer was very typical for the Russian River Valley, with cool nights and coastal fog that came in every evening, barely burning off by noon. The growing season's cooler temperatures led to a delayed and prolonged harvest, so patience was key. The resulting wines are elegant, with mouthwatering acidity and focused aromatics.

TASTING NOTES

Our 2023 Richaven has an expressive nose, full of red cherries and floral tones of hibiscus and rose, along with notes of graphite, wood shavings and chocolate-covered cherries. Bright red fruit on the mouthwatering entry features a juicy core of acidity wrapped in firm tannins. Warm orange spice lingers on the finish.

APPELLATION
Russian River Valley

VARIETAL 100% Pinot Noir

CLONE UCD37 CASES PRODUCED

340

TA 6.18 g/L

AGING

8 months in 56% new French oak

PH 3.52

RELEASE DATE

ALCOHOL

Sept. 1, 2025

14.5%