

NOBLE VINES 667

2023 PINOT NOIR

Our vine stocks are called “noble” because they’ve proven their quality over centuries. Today, these superior stocks are identified by number and represented on our bottles, symbolizing our ongoing commitment to pour good into every occasion

THE STORY

Vine selection 667 is one of the prestigious “Dijon clones” brought to California from the Cote d’Or in Burgundy, France. This vine stock forms tight, compact clusters that generate deep color and more layers of tannins than any other Pinot Noirs previously grown in Monterey.

VINTAGE

The 2023 vintage was delayed due to record rainfall in early 2023 but yielded spectacular grapes. By summer, flavor development and slow sugar accumulation began, delivering our hallmark fresh, dark fruit flavors, and balanced tannins by the start of the harvest.

WINEMAKING

Grapes for this vintage were picked at optimal flavor ripeness while maintaining reasonable Brix and acidity levels. The wine was acid-adjusted, yeasted, and fermented in jacketed stainless-steel tanks. After draining and pressing the wine, portions were aged for a minimum of 3 months in a combination of both French and American oak barrels while small portions were aged for approximately 12 months on French and American chips.

SUSTAINABILITY

Noble Vines produces quality, award-winning wines our consumers love and can also feel good about drinking. For the 2023 vintage, our 667 Pinot Noir is Certified California Sustainable Wine, with at least 85% grapes sourced from Certified Sustainable Vineyards in Monterey, California, and then bottled at our Certified California Sustainable Winery in Manteca.

TASTING NOTES

The 2023 vintage of our 667 Pinot Noir opens with inviting aromas of black cherry, toast, and baking spice. The scents give way to continuing flavors of black cherry, toast, and baking spice with the addition of cherry cola. It culminates in a clean finish and is excellent paired with food or on its own.



TECHNICAL DATA

Appellation: Monterey, California

Alcohol: 14.5%

Barrel Aging: Portions aged for ~ 3 months

in a combination of both French and

American oak barrels; portions aged for 12

months on French and American oak

Total Acid: 0.49g/100ml

Residual Sugar: 0.23g/100ml

Final pH: 3.80

