

Harper's Rest

2023 Pinot Noir, Russian River Valley

Winery

Harper's Rest produces terroir-driven Pinot Noir and Chardonnay from two estate vineyards in the Russian River Valley—Harper's Rest in the Middle Reach and Moon Dust in the Sebastopol Hills—farmed with a meticulous regenerative organic approach. Owned by fifth-generation vintner Chris Underwood, the winery honors both a family legacy in wine and spirits dating to 1888 and the land's original steward, 1850s hops farmer Reuben Harper.

Wine

This Pinot Noir begins with thoughtfully chosen clones that capture the essence of the Russian River Valley, harvested and handled by hand to preserve the fruit's integrity, with a portion of whole clusters adding nuance and structure. The goal is always allowing the vineyard's character to speak clearly through the glass.

Vineyards

The fruit is sourced from Moon Dust Vineyard in the Sebastopol Hills—the coolest part of the Russian River Valley—supplemented by Harper's Rest in the Middle Reach. Moon Dust spans 11 acres of Pinot Noir planted in 2007, divided into eight blocks across six clones (828, DB Selection, 115, 667, 777, and Pommard).

Vintage Notes

A dream vintage for Chardonnay and Pinot Noir. After the challenges of 2020–2022, 2023 delivered a welcome reset: a wet winter set up a healthy crop, and extended spring rain with cooler temperatures delayed budbreak and bloom by about a month versus 2022. The season stayed cool through summer, with most days in the 70s and 80s, and harvest began 29 days later than 2022, completed over an intensive eight-day window.

Winemaking

Hand-harvested and hand-sorted (85% destemmed, 15% whole cluster), with a five-day cold soak and ambient-yeast fermentation in open-top tanks kept below 86°F using pump-overs and punch-downs. Barreled around day 25 for natural malolactic, with no chemical additions.

Tasting Notes

Lifted aromas of orange peel, red flowers, rose petals, herbs, and sensual oak. Bright and fresh on the palate, with flavors of chocolate-covered orange, red fruit, soy, and bay laurel, finishing long and luscious with medium depth.



Vineyard

Region:	California
Appellation:	Sonoma County
Sub-Appellation:	Russian River Valley
Soil:	Goldridge (Moon Dust) soil over clay loam
Age/Exposure:	Planted in 2007 Eastern/Southern Exposure
Clones:	Clone 115, Clone 828, David Bruce Selection, and Pommard
Eco-Practices:	CCOF certified organic and Regenerative Organic Certification (ROC)

Winemaking

Varietals:	100% Pinot Noir
Aging:	15 months in 100% French oak with 54% new. 100% of all oak is from 36-month or more air-dried staves.

Technical Details

Yeast:	100% ambient natural yeast fermentation with no malolactic culture.
Alcohol:	13.9%
Total Acidity:	6.23 g/L
pH:	3.51
Residual Sugar:	0.64 g/L