

2023 KR RANCH PINOT NOIR

Formerly Known as Keefer Ranch WINE NOTES

From 2004 through 2015, Freeman made a vineyard-designated Pinot Noir from Keefer Ranch in the Russian River Valley. When the Dutton family took over the management of this famous block in 2016, we came up with a new name for it: KR Ranch.

The Russian River Valley includes many different microclimates. It is warm enough in the northern region for grapes such as Zinfandel and Cabernet Sauvignon, but in the southern and western areas, where KR is located, the Russian River Valley is much cooler—and perfectly suited for Pinot Noir.

Each vintage, we harvest two side-by-side blocks of KR, featuring Dijon clone 777 and the Swiss clone 23 (also known as Mariafeld). Due to variations between the clones in cluster size and vine morphology, the blocks ripen at different rates. With clusters approximately the size of a closed fist, the 777 is typically ready for harvest a week or two earlier than the 23. The 23 has a long, loose cluster, resembling Syrah more than Pinot Noir. Combining these clones has always made an excellent blend for Freeman.

After several years in a row of seeing very small crops at KR, 2023 was a comeback year and we received almost 10 tons of Pinot Noir. This was the first time since 2018 that we saw this much fruit from KR. As with the rest of our vineyards in 2023, KR got off to a late start, and the harvest ran about 30 days later than average. The quality was superior, and the fruit arrived in excellent shape.

Freeman's 2023 KR Ranch Pinot Noir has a beautiful, clear garnet color and starts with a nose of maraschino cherries, toasted oak, fall leaves and red rope candy. On the palate, the KR fruit shows off its signature tart acidity and low tannins, and the wine fills the mouth with an abundance of ripe berries. The '23 KR will be at its best from mid-2025 through 2034, and it should drink well for years after that.

VINEYARD

100% KR Ranch, Green Valley of Russian River Valley

CLONES

53% Swiss clone 23 (Mariafeld) 47% Dijon clone 777

FERMENTATION

Five-day cold soak in open-top fermenters, hand-punched down one to three times per day. Free-run juice sent directly to barrel, press wine settled and barreled separately.

BARREL AGING

11 months in French oak: 26% one-year-old 5% two-year-old 16% three-year-old 53% neutral

BOTTLING August 2024

PRODUCTION 750 ml = 450 cases

