

2023

TASTING NOTES

HEXAMETER



The 2023 season began with a **GENEROUS REPRIEVE** after *multiple* years of low rainfall. *Abundant winter rains* graced our site through March.

Mild temperatures and turgescient fog provided an *UNHURRIED* and *DELIBERATE* start to the growing season. A **MODERATELY** late budbreak guided us into a *delightfully temperate* spring and start to summer.

July, August and September held **EXEMPLARY RIPENING** temperatures allowing the fruit *ample time* to develop the *flavor* and *aroma* precursors, the odorless compounds **FOUND** in grapes that then *TRANSFORM* into **AROMATIC** molecules during **WINEMAKING**. Lush October heat invited a delayed harvest after a cooler-than-normal growing season. Each block *endured* until every bunch *REACHED ITS ZENITH* of **QUALITY**, with harvest beginning on October 11 and the **LAST FRUIT COMING IN** on October 31.

We were lucky enough to have a *friend* of the winery, **VANESSA CONLIN**, *Master of Wine*, share her tasting notes *WITH US* and now *YOU*.

The 2023 **OVID HEXAMETER** is a deep opaque ruby in the glass, *exuding exotic spices* of star anise, **CINNAMON**, preserved **ORANGE PEEL** and **BERGAMOT** tea, highlighted with *black cherry*, *sage* and *fresh ground coffee*. *THE TANNINS* are **REFINED** and mouth-coating, with *chewy* density supporting flavors of *espresso*, cherry preserves and *cast iron*, leading into an **IMPRESSIVELY LONG** and *opulent* **FINISH**.

AUSTIN PETERSON, *Winemaker*