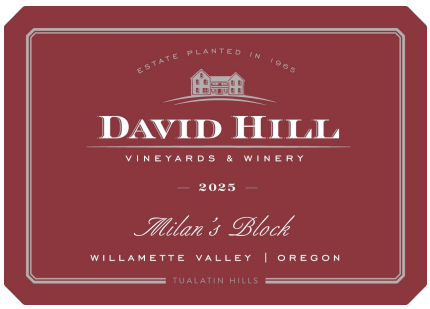


2025 Milan's Block Pinot Noir

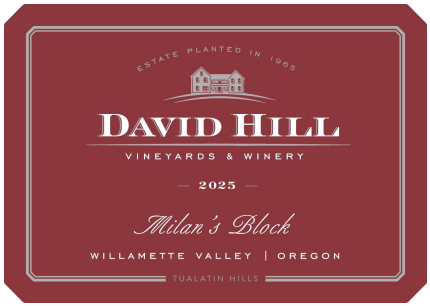
Vintage Overview
A tribute and celebration to our founder, Milan, our Milan's Block Pinot Noir, with its beautiful crimson color, has aromas of bright red cherry and strawberry, with a hint of fresh fennel and thyme. These fresh qualities carry into the forward palate, meeting notes of tea leaf and baking spice. The finish lingers and the gentle tannins make this a beautiful cocktail wine that captures the holiday spirit and warmth of the seasons. Enjoy now and into next year.

WINE
100% PINOT NOIR | UNFILTERED
AGED IN NEUTRAL FRENCH OAK FOR 10 MONTHS
pH 3.48 | TA .63/100mL
VINEYARD
CLONE - 667
DRY FARMED | SELF ROOTED
LAURELWOOD SOIL

In the Vineyard
In 2025, the vintage in the Northern Willamette Valley and David Hill began with a cool spring, leading up to a cooler-than-average summer. The vineyard had great soil moisture, a nice canopy, and good fruit set with no dramatic heat spikes from summer through the end of August.Though there was initially a fear that the vintage wouldn't ripen in time, September's daytime temperatures were warmer-than-average, leading to quick ripening across the entire vineyard. Classically a warmer harvest results in bolder flavor profiles, more complexity, fuller body, and a more prominent tannin structure.

In the Winery
Aged in neutral oak for 10 months, 667 Dijon Clone, 33% whole cluster fermentation .

davidhillwinery.com



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WINE
100% SEMILLON
FERMENTED AND AGED IN 25% NEW FRENCH OAK
pH 3.23 | TA .66/100mL
VINEYARD
CLONES - COURY SELECTION
PLANTED IN THE MID-60'S
DRY FARMED | SELF ROOTED
LAURELWOOD SOIL

In the Vineyard
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