## 2023 Landing in Place

Much of the rhetoric in wine is in service of going deep into some aspect of its provenance. We focus on the parts: the place, the vintage, the people - but separately, as components. Having moved entirely in 2021, and personally being most concerned with the role of the natural world in writing the greatest wine story ever told, it is natural that, upon our first fully realized harvest where we have now landed, I have questions in my heart.

What does it mean within my philosophy, for sense of place - for a wine, to be moved, and then to land, and to be landed? When I wrote the 'place' section for my website, I wove many definitions of *hope* and *well* into the narrative story of Hope Well's *where*. And here we are, geographically near, but in a new place, and yet still, *here we are*.

Hope Well is **wherever** we say thank you with our hands, our hearts and our minds for the true and priceless gifts.

Hope Well is a noun **and** a verb. Hope Well is the borderless, dimensionless, six-sense experience of love.

And so I submit that we have landed, in place, in love, where we belong. Because we do not seek the components. We seek the connections. Where we work, we love, when now is a million moments of listening and smelling and closing your eyes in the embrace of the life around you so that, in great pauses, we can truly see we are owned – we are landed.

The dictionary says this of *landed*, adjective: 'owning much land, especially through inheritance,' to which here, I offer a new definition, and a welcome addition to the Hope Well philosophy

'To be owned by much land'

In 2023 we found Hope Well quite landed in place, being immediately owned by this land.

Human . Nature . Hope Well



Hope Well 2023 Pinot Noir Estate Grown, Eola-Amity Hills

Harvested September 23, 2023 100% Pinot Noir 100% organically farmed Not inoculated Aged in French oak barrique Alcohol 13.2%, pH 3.57 690 six-bottle cases produced Bottled July 2024

2023 was an enchanting goldilocks of a vintage, with graceful long autumn days that welcomed dry and beautiful picking conditions under no pressure to rush.

Friends, the improbable wine we made in 2022 was gave us a glimpse of how Pinot and Chenin would read our new home. In 2023 we meet her in three wines. In the 2023 Hope Well Pinot Noir we reveal the power of the Eola Hills with an outline of graceful restraint. The curve of the fruit is defined by the cut of her bright tone, a dizzying mélange of juxtapositions that unveil a complete and harmonious whole. There is little I can say of our role here: at each step along the way we merely tried our hardest to build a backdrop for her to shine from.

Here she is, and here we are.

~ Mimi

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