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BEVX REPORT

October
2025

DOMAINE ST. LAURENT PINOT NOIR ROGUE VALLEY 2023

Analysis

This marks our first exposure to the wines from Domaine St. Laurent, and it's a very pleasing introduction. Their first release came from the 2019 vintage, and they have steadily been growing their estate vineyards and perfecting their craft. Rarely are you going to find a complex and charming Pinot Noir for under \$20 a bottle. Rarer still is finding this Pinot from an elite Pinot Noir growing region, Oregon's Rogue Valley. The wine's complexity is due in part to the use of four unique Pinot Noir clones: 40% Pommard Clone, 25% 777 Clone, 25% 115 Clone, and 10% Wädenswil Clone. The 2023 harvest commenced in October in their estate Block One and Block Two vineyards. Small batch fermentation in stainless steel using several of our favorite French yeasts, followed by malolactic fermentation. The wine was then aged using French oak for nine months before bottling. The oak accents provide structure and a bit of spice, but they do not intrude on the complex fruit-driven flavors found in this wine.

Cool Grade = A | Value Grade = A+

Tasting Note

Brilliant, medium ruby color. The aromatics are intense, offering scents of red cherry, forest floor, and thyme with supporting notes of boysenberry, and earth, with hints of cinnamon, and vanilla. The palate echoes the nose, delivering a red and black fruit-driven core with flavors of black cherry, raspberry, pomegranate, and slate. The finish is long and lingering with dry tannins. Medium-bodied and perfectly balanced with a vibrant yet generous texture.

How to Enjoy

All you need is a glass, but the wine's bright acidity, tart fruits, and slate make it a great choice at the table with everything from roasted fowl or grilled meat to pizza.



Country: USA

Region: Oregon

Appellation: Rogue Valley

Varietal: Pinot Noir

Retail Price: \$18

ABV: 13.3%



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