



Our Philosophy

Since our first vintage in 1991, the Beaux Frères philosophy remains the same; to produce a world-class Pinot Noir from small, well-balanced yields and ripe, healthy fruit that represents the essence of our vineyard. In pursuit of these goals, the Beaux Frères Vineyard is planted with tightly spaced vines, and yields are kept to some of the lowest in our industry. The grapes are harvested when physiologically (rather than analytically) ripe.

Our winemaking philosophy is one of minimal intervention with clean fermentations utilizing indigenous yeast.

The wines are stored in French oak for 10 to 12 months adjusting the percentage of new oak to compliment the wine the vintage has given us. Beaux Frères is never racked until it is removed from barrel for bottling, which occurs without fining or filtration. These non-manipulative, uncompromising methods guarantee a wine that is the most natural and authentic vineyard expression possible. Previous vintages demonstrate that these methods also allow our Beaux Frères to develop significant perfume, weight, and texture in the bottle.