



2022 RUSSIAN RIVER VALLEY PINOT NOIR

HARVEST NOTES

The 2022 vintage began just as the previous vintage had ended, with drier than average conditions and higher than average temperatures. The warm and dry winter coaxed the vines out of dormancy early, where the tender shoots were met with a few nights of freezing temperatures in the spring. Our vineyard manager was busy diligently protecting our vines from frost and resultingly, we had minuscule frost damage. To preserve the sparse soil moisture, we cultivated each block early and often and made sure to irrigate appropriately. The continuing drought conditions made for smaller than average yields across all vineyards and varietals. Mild temperatures in May, June and July produced wines with remarkable color, intense fruit, and optimal phenolic ripeness.

WINEGROWER NOTES

By meticulously farming each vineyard site, our intent is to capture the flavor and individuality of place and we do so by utilizing the most progressive viticultural techniques. Harvested at night, the fruit was rigorously hand sorted prior to partial destemming and then berry selected before open-top fermentation. This blend is a collection of heirloom clones of Pinot Noir like Calera, Swan, Pommard, Martini, Mt. Eden and Chalone as well as newer French selections like Dijon 943.

TASTING NOTES

The 2022 vintage provided the raw materials to produce a Russian River Valley Pinot Noir with vibrant fruit and exotic spice aromas and layered texture. Aromas are dominated by red fruit tones of Queen Anne Cherry and Pomegranate, while black fruits dominate on the palate. The vibrant aromas expand and give way to red plum, black cherry, and complex baking spices. On the palate the wine has integrated acidity and fine tannins that should allow for mid-term cellaring. As always, the wine was bottled without fining or filtration.

Vineyard Sources Martaella, Cohn, Tilton Vineyard, Zio Tony Vineyard

Harvest Data August 19th – September 8th

Alcohol 14.1% | pH 3.50 | TA 5.4 g/L

Fermentation Cold soaked for 8 days, indigenous yeast fermentation lasted for more than two weeks

Cooperage 40% new French Oak

Bottling March 2024

Cases Produced 1,020 cases

