2022 PINOT NOIR
Russian River Valley

HISTORY

The Russian River Valley is perhaps the finest region for growing world-class Pinot Noir in all of California. The coastal climate is ideal with daily heating and cooling cycles that create the perfect conditions to cultivate this delicate grape. We produce just a small amount of Pinot Noir, hand selecting the most optimal fruit from one of our estate vineyards. Aged in small French oak barrels, this beautiful wine displays pure varietal characteristics and earthy nuances, true to the *terroir* of the Russian River Valley appellation.

GROWING SEASON

The 2022 harvest was compressed, starting with an early budbreak in the spring. A heatwave at the beginning of September accelerated ripening and shifted the timeline of a significant number of vineyards, setting the earliest recorded picks in the history of our family winery particularly for red varieties. Fortunately, some rain following the heatwave mitigated the increase in sugars, resulting in a high-quality, yet short and intense harvest that spanned just 44 days. We are pleased with this vintage — cluster and berry sizes were down, but aromatics and flavors in the wines are abundant!

WINEMAKER COMMENTS

This 2022 vintage displays wonderful aromatics of bright cherry, rhubarb and strawberry. Several more minutes of airing reveal notes of cedar, cardamom and mushroom. On the palate, flavors of blueberry and cranberry integrate with hints of clove, orange peel and fine leather. The tannins are fine with a delicate mouthfeel and beautiful complexity. This delicious Pinot Noir is an elegant wine with naturally high acidity and brightness.

BLEND
100% Pinot Noir

FERMENTATION
Fermented for 11–14 days in T-bins with hand punchdowns 2–3 times per day; 25% whole cluster in fermenters.

BARREL AGING
12 months in French oak; 34% new oak

ALCOHOL | 14.1%

BRIX | 24.6

PH | 3.57

TA | 5.9 g/L

HARVEST DATES
September 15, 2022

VINE AGE | 21 years

SOILS
Clay and silty loam