

BRIX AT HARVEST: 24.5° pH: 3.59 TOTAL ACIDITY: 5.7 g/L ALCOHOL: 13.8%



# 2020 PINOT NOIR SONOMA COAST

#### THE WINE

In an effort to produce a wine that pays honorable tribute to the esteemed AVA, we source our grapes from premium sites throughout the region. This blend includes several of the vineyards that have shown as standouts within the vast and rugged Sonoma Coast.

#### SOURCING

Ricioli, Cartan Vineyard

## **VINEYARD NOTES**

From the cool diurnal shifts in the south, to higher elevations in the North, there is a striking contrast to the concentration of fruit and high acidity. Cool, dry and long growing seasons in this maritime climate are essential, yielding wines of balance and complexity.

#### VARIETAL COMPOSITION

100% Pinot Noir

## VINTAGE NOTES

Although we were met with several hurdles, from historic fires to a global pandemic, we will forever recall the vintage to be one of resilience, perseverance, and unity. Shifts in temperature throughout the season resulted in shorter hangtime and lower yields, but the fruit retained bright acidity, resulting in lively wines. Our diligence in testing, coupled with a dedicated team proved key to navigating 2020. While quantity may be a bit lessened, quality will not.

#### WINEMAKING NOTES

Fermented separately in small open-top fermenters with gentle punch-downs. Maintained at moderate temperatures until dry, basket-pressed, and racked to 30% new French oak for 9 months.

## **TASTING NOTES**

Fresh pomegranate, underripe raspberry with layers of bramble and spice. Deep red fruit carries throughout with hints of forest floor and orange zest. Tinges of cola and graphite, with silky, refined tannins on the finish.

## **RELEASE DATE**

June 2021