



2022

PINOT NOIR

Hallberg Ranch Russian River Valley

THE WINE

Quintessential cool-climate Russian River Valley, this wine embodies the balance of bright, high-toned fruit, a mineral-driven round body and silky refined tannins.

SOURCING

Hallberg Ranch

VINEYARD NOTES

Revered for its impeccable fruit, Hallberg Ranch is 100% dry-farmed vineyard set on rolling hills where Green Valley's southern edge meets the Russian River Valley. We source Pommard and Clone 115, a few coveted blocks on the Southern edge.

VARIETAL COMPOSITION

100% Pinot Noir

VINTAGE NOTES

Vintage 2022 started early, with bud break in early March. Late spring cold weather, with much-needed precipitation, helped shape the season, in another record drought year. Premature summer warmth, with a record early harvest in late July. While the vintage was marked by incredible variation across each growing region, and low yields throughout, the wines are lively and fruit-forward with balanced tannins.

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 12 months. 38% Pommard and 62% Clone 115.

TASTING NOTES

Raspberry Melba, cherry blossom, and river rock layered over fresh pomegranate and fennel seed. Subtle touches of dried violets and lavender, with bay laurel carry through, lending a floral and savory edge to silky layers and juicy, red core.

RELEASE DATE

March 2024