



2022 PINOT NOIR

Sonoma Coast, Sonoma County

CLASSIC AND COASTAL

VINTAGE NOTES

The first half of the 2022 growing season in Sonoma was ideal, with plenty of early season rains and moderate temperatures throughout the spring and early summer. As the summer progressed, so did the heat, with multiple heat events intensifying as we progressed towards a multi-day heat spike around Labor Day. Thankfully, our organically farmed vines were prepared for this. With a deep connection to their surroundings through our holistic farming practices, these vines know when to shut down and save their reserves. Ultimately, the 2022 growing season ended with spectacular quality and lower quantity, which will lead to more concentrated reds and fuller bodied whites.

VINEYARD INFORMATION

Sourced from our Regenerative Organic Certified® Rhinefarm Estate which the Bundschu family has been farming for over 165 years. It is located on the southwestern slopes of the Mayacamas Mountains, just eight miles north of San Pablo Bay. The terrain below 150-foot elevation features gently sloping Huichica clay loam soils with gravel deposits and cooler growing conditions that allow a long-hang time and deliver dark, rich flavors and structure. We balance this with grapes sourced from a vineyard down the road in the Sonoma coast AVA that produces a brighter, acid driven Pinot noir. The resulting wine is layered and complex and represents the classic flavors of the Sonoma Coast.

TASTING NOTES

Swirl and breathe in the earthy smell of sandalwood, vanilla and truffle mushroom. Swirl again and taste cocktail cherry, raspberry and nutmeg and let this wine teleport you to a rugged northern coastal bluff. With light and delicious flavors of red fruit, our Pinot Noir has a signature bright texture. Perfect for pairing with Basque cheesecake, Moroccan spiced lamb or a gyro, and can age for up to 5 years.

COMPOSITION

100% Pinot Noir

WINEMAKING

Hand-harvested in cool morning hours
Indigenous malolactic
Indigenous and RC212 yeast strain
On skins for 14-21 days

ALC / PH / ACID

Alc: 14.2%
pH: 3.69
TA: 6.8 g/L

COOPERAGE

Barrel aged 8 months,
100% French Oak 25%
new

PRODUCTION

2,719 cases

PRICE

\$48.00

SONG PAIRING

"Piper Oz the Hound"
by Art Lown