

**AROMA**

sour red cherry, Orange Pekoe tea, bay laurel

**FLAVOR**

red plum, black raspberry, violet

**FOOD PAIRINGS**

carnitas tacos, chicken Tikka Masala, Maitake mushroom tempura

**VINIFICATION**

Fruit was hand-harvested in mid-Sept. All lots were fermented in open top tanks with 10% whole clusters included. Regular cap management was performed over a two-week primary fermentation. Aged for 10 months in a mix of neutral French oak and stainless steel.

**SITE**

A selection of premier Mendocino County vineyards were selected for this wine, with an emphasis on dry-farming, older vines, and sustainable viticulture. Pinot Noir clones 115, 667, 777, 2A, 838, Pommard clone, and Martini play a part in the blend. The goal was to capture the unique character of this region defined by the proximate Pacific Ocean, coastal redwoods, and river valleys.

**NOTES**

Like last year's version the 2019 is an even split between choice vineyards in the Anderson Valley AVA and Potter Valley AVA. The Anderson Valley sites, which command grape prices of \$4,000-\$7,000 per ton, would alone never work for a wine at this price point. We pulled a barrel from each of our deep-end holdings there (Kiser, Edmeades, Abel) which contribute the high toned, purple flower/coastal berry fruit notes in the wine. What makes the wine pencil, however, are the nearby, but relatively unknown sites in the Potter Valley. From this reclusive Mendo AVA situated well east of CA-Highway 101, we find a foggy, 'cold-sink' microclimate that belies its interior location. The vineyards we source from are on north-facing slopes with their back to the sun, and the resulting profile is pure sour cherry and forest-y underbrush. Assembled, the wine speaks of neither AVA alone, but of greater Mendocino County.

What does Mendocino County mean? The Pinots are crisp, and lighter on their feet than their Sonoma cousins. The sandier soils and Northern latitudes produce floral tones not found in the wines further south. Purple flowers + black raspberries are two signatures. The other feature present is something connected to the vast redwood forests found here. There are coniferous notes of forest floor or pine needle or underbrush in the wines. In sum, it is the melange of flower, fruit, and forest that defines this terroir.

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**DETAILS**

Vineyards: McMenomey, Abel,  
Edmeades  
Appellation: Mendocino County  
County: Mendocino  
Winemaker: Drew Huffine  
Production: 2455 cases  
Anticipated maturity: 2020-2025

pH: 3.6  
Brix: 22.8°  
Total acidity: 5.8 g/l  
Residual sugar: 0.1 g/l  
Alcohol: 13.5%  
Yield: 3-4 T/acre  
Clones: 115, 667, 777, 2A, 838,  
Martini, Pommard  
Harvest dates: 9/11, 9/18, 9/22  
Bottling date: 8/26/20

