

AROMA

black raspberry, violet flower, pine cone

FLAVOR

wild coastal berries, lavender, black tea

FOOD PAIRINGS

tempura'd mushrooms, fried quail, Peking duck

VINIFICATION

Fruit was hand-harvested in early-Sept and vigorously sorted. All lots were fermented in open top tanks with 10% whole clusters. Regular cap management was performed over a two-week primary fermentation. Aged for 8-months in a mix of neutral French oak and stainless steel barrels.

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

Vintage 2021 will be remembered for the extreme drought conditions and the luxurious, ultra-concentrated wines that ensued. Absent the fire and pandemic drama present the prior year, we were able to get back to what we do best: sourcing the best possible material for this cuvee. There are two new sources in the 2021. The first, a dry-farmed, hillside vineyard located at the western headwaters of the Russian River Valley (which is in fact in Mendocino County). This site on shallow hillside soils sits at higher elevation and sees 40-60 degree diurnal shifts. The resulting wine born of tiny yields—1-ton per acre—has a powerful mid-palate structure that tastes like \$50 Pinot Noir. The other site is on the far Mendo coast facing the Albion Wind Gap. This densely forested area in Comptche is chronically cold and prone to spring frosts, but delivers that electric blue fruited wine only found near the ocean. These two exciting sites were blended with our now perennial site in the Potter Valley (reliable for those clean, red-fruited notes) making for a complex version of this wine with increased amplitude. This one punches above its weight class. Enjoy it!

DETAILS

Vineyards: Peterson, Nelson,
Redford, Blue Oaks, Masút
Appellation: N/A
County: Mendocino
Winemaker: Drew Huffine
Production: 5628 Cases
Anticipated maturity: 2023-2025

pH: 3.6
Brix: 23.0°
Total acidity: 5.4 g/l
Residual sugar: 0.2 g/l
Alcohol: 13.5%
Yield: 1-4 T/acre
Clones: 115, 667, 777, 2A, 838,
Martini, Pommard, Mariafeld, Mt.
Eden, Masút, Swan
Harvest dates: late Aug - mid Sept
Bottling date: Apr 18/19

