

AROMA

preserved cherries, red rose, forest floor

FLAVOR

black raspberry, sour plum, mineral

FOOD PAIRINGS

wild mushroom pizza, adobo pork shoulder, tea-smoked wild salmon

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

The challenges of the 2020 vintage were formidable but not impossible. Pandemic aside, it was the widespread fires that necessitated loose knees and a steady temperament. Several of our vineyards were exposed to periods of hazy air from fires in neighboring counties. The distance from these fires ultimately proved to be the saving grace. The lab kept sending us back clean samples, and theories emerged about vineyards being relatively safe provided the fires originated far away. This was universally the case in Mendocino's Anderson and Redwood Valleys. To be extra cautious, we triaged every load of fruit and employed winemaking protocols honed in the 2008 fire vintage. The 2020 is stuffed with barrels of \$5000+ per ton Pinot fruit from renowned deep-end designates, providing the complex, blue flower power. A new source in the Redwood Valley gives the wine its core of juicy red fruit. The marriage of these singular yet disparate vineyards makes for an expressive wine that will surprise people.

What does Mendocino County mean? The Pinots are lighter on their feet than their Sonoma cousins. 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 is connected to the vast redwood forests found here. There are coniferous notes of pine needles or underbrush in the wines. In sum, it is the melange of flowers, fruit, and forest that defines this terroir.

DETAILS

Vineyards: Abel, Waddington,
Hein, Edmeades
Appellation: Anderson Valley
County: Mendocino
Winemaker: Drew Huffine
Production: 3771 cases
Anticipated maturity: 2021-2025

pH: 3.6
Brix: 22.8°
Total acidity: 6.8 g/l
Residual sugar: 0.3 g/l
Alcohol: 13.5%
Yield: 3-4 T/acre
Clones: 115, 667, 777, 2A, 838,
Martini, Pommard
Harvest dates: 8/30, 9/7, 9/8, 9/14
Bottling date: 5/24, 5/25/2021

