

AROMA

Bing cherry, rose petal, iron

FLAVOR

black raspberry, dried tobacco, lilac

FOOD PAIRINGS

chicken liver mousse, wild mushroom tartine, venison burger

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 from Potter Valley, sweeping west through the Yorkville Highlands, Anderson Valley, and out to Comptche on the far coastal Mendocino coast. These sites were selected with an emphasis on dry-farming, older vines, and sustainable viticulture. Pinot Noir clones 115, 667, 777, 2A,, 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 2022 gave us another extreme drought year with a warm, dry winter producing early budbreak. The vines responded to the stress by putting out a tiny fruit set. Vintners who love small yields and the concentrated wines that follow, rejoiced. Growers who get paid on tonnage, groaned. And so it went. The growing conditions were perfect until the Labor Day Weekend "Heat Dome" which brought Phoenix-like temps to all of California. We started picking as early as we could to get the fruit out of the sun. The growers that had some water to combat the heat, fared best. Those who didn't ended up dropping a lot of sun burned fruit onto the ground. More triage was done in the winery to ensure that only healthy clusters were used. Once again, we were surprised by the pure flavors draining out of the fermenters a few weeks later. Seems these California vines are inoculated against extreme weather events--especially the more mature vineyards in the Potter Valley. The 2022 Mendo Pinot is a wide aperture view of the county--with fruit from four disparate AVAs: Potter Valley, Yorkville Highlands, Anderson Valley, and Comptche. It shows the typicity of this diverse region which reads like a love letter to Mendocino County stained with brambly coastal berries, pine resin, and blue florals.

DETAILS

Vineyards: Peterson, Costa, Pauli,
Redford, Blue Oaks, Vidmar
Appellation:
County: Mendocino
Winemaker: Drew Huffine
Production: 7737 cases
Anticipated maturity: 2024-2026+

pH: 3.7
Brix: 22.8°
Total acidity: 5.2 g/l
Residual sugar: 0.4 g/l
Alcohol: 13.0%
Yield: 1-4 T/acre
Clones: 115, 667, 777, 2A, 838,
Martini, Pommard, Mt. Eden, Swan
Harvest dates: late Aug - mid Sept
Bottling date: 4/18, 4/19

