

AROMA

sour cherry, wild red plum, pine cone

FLAVOR

black raspberry, rhubarb, mineral

FOOD PAIRINGS

Sichuan pork chops, beef red curry, charred eggplant

VINIFICATION

4.2 tons hand harvested on Sept 10 & Sept 18. Swan clone kept separate, clones 115 and 777 co-fermented in open-top tanks on native yeasts. A 4-day cold soak preceded one daily punch down and pump-over during a 15-day fermentation. Fermented on 40% whole clusters and aged for 10-mos. in 18% new French oak. Bottled without fining or filtration.

SITE

This historic vineyard sits on the south side of route 128, 11 miles from the coast at elevations of 250-500 ft. Soils comprised of mainly decomposed sandstone result in a struggle for nutrients and water, keeping the resulting fruit load of the vineyard in natural balance. The first blocks were planted in 1963; ours in 2000 to clones 115, 777, and Swan. Edmeades is quintessential Anderson Valley with densely forested rolling hills, frequent fog, and the Navarro River running through it.

NOTES

We often taste in the cellars of our friends who make wine. It keeps our palates sharp and can lead to exciting opportunities. Such was the case with Edmeades pinot noir. While barrel tasting with Copain's winemaker Ryan Zepaltas a few years ago, he poured us a taste from a barrel marked EDM SWAN. Our team tried to maintain our poker faces, but inside a storm was raging. The wine was stunning. The 2021 Edmeades is our third bottling from this historic vineyard. We selected the three choice blocks from the old Londer Vineyard side of the property—including some of that magic Swan Clone we first tasted in Copain's cellar (thank you Ryan!). From the small but mighty 2021 vintage, we harvested 6 bins of fruit and made a satiny wine with partial whole clusters that smells like alpine strawberries, forest floor, clove, and pressed red flowers. The flavors reveal the deep end signature: black raspberry, violets, crushed stone. We have been pairing it with Kurobuta pork chops rubbed with Sichuan peppercorns. Fireworks.

DETAILS

Vineyard: Edmeades	pH: 3.5
Appellation: Anderson Valley	Brix 22.8°
County: Mendocino	Total acidity: 6.4 g/l
Winemaker: Drew Huffine	Residual sugar: 0.1 g/l
Production: 150 cases	Alcohol: 13.2%
Anticipated maturity: 2023-2029	Yield 2.7 T/acre
	Clones: Swan, 115, 777
	Harvest dates: 9/10, 9/18/21
	Bottling dates: 7/12/2022

