



2023 *Chimera*
Comptche RESERVE
Pinot Noir

AROMA

wild blueberry, hibiscus, forest floor

FLAVOR

black raspberry, rosehips, Moroccan spice

FOOD PAIRINGS

venison sausage, tea smoked salmon, mushroom ragout

VINIFICATION

43 tons of Pinot Noir hand harvested from two Comptche ranches between Oct 4-13. All lots fermented on wild yeasts with 25% whole clusters. Free run juice went to barrel (20% new French oak) for 12-months. This Reserve wine is composed of our favorite barrel of each clone. Six barrels were blended and returned to once-used barriques for an additional 6-months of aging. Bottled unfined/unfiltered.

SITE

The newly minted Comptche AVA is situated in the Albion Wind Gap on the Mendocino coast. Two neighboring vineyards abut industrial forestland, 14 miles from the ocean at a defining, low elevation of 300-400 feet. Pinot clones 667, 777, 115, & Pommard planted in 2000 on Franciscan soils. This remote zone is renown for its abundant wildlife, pristine water, and extreme maritime climate. Sustainably farmed by John Peterson & Saul Ramirez.

NOTES

We harvested a total of 43 tons from our two sources out in Comptche. Most of it went into our Mendocino Pinot Noir sku. But we kept the choice lots for other programs. Each ranch has multiple clones planted on varied terrain. In our quest to better understand the nuances out there, we made sure to keep all the clones separate. We ended up with six total lots. From Peterson Vineyard: Pommard, 667, 777, and 115. From Costa Vineyard: Pommard and 115. While tasting the stark differences from barrel, we had the idea to make a true composite of both ranches—a blend of every clone. And to create a RESERVE wine from it. We selected one barrel of each clone from each ranch, blended them, and then returned the blended wine to once used barrels for an additional six months of barrel aging. The oak influence accrued from the additional aging tempered the wine's tannins and accentuates the leafy, foresty notes in the wine. The cross section of clones give us a wide-aperture view of the newly minted Comptche AVA.

DETAILS

Vineyard: Peterson, Costa	pH: 3.49
Appellation: Comptche	Brix: 22.9°
County: Mendocino	Total acidity: 5.6 g/l
Winemaker: Drew Huffine	Residual sugar: 0.4 g/l
Production: 125 cases	Alcohol: 13.4%
Anticipated maturity: 2026-2032	Yield: 2-3 T/acre
	Clones: 667, 777, 115, Pommard
	Harvest dates: First two weeks of October
	Bottling date: 3/10/25

