

Vintage 2024



Pinot Noir Mendocino County

AROMA

boysenberry, violet, dried sage

FLAVOR

sour plum, red licorice, nutmeg

FOOD PAIRINGS

chicken yakitori, peking duck, porcini risotto

VINIFICATION

Fruit was hand-harvested and sorted on Sept 9-15th. All lots were fermented in open-top tanks with 15% whole clusters. Manual cap management was performed during 14-16-day primary fermentations. Aged for 10-months in a mix of neutral 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, Pommard, Beaujolais, and Martini compose the blend. The goal was to capture the unique character of this region defined by the proximate Pacific Ocean, coastal redwoods, and headwaters of two major rivers.

NOTES

We're gonna go on record and say it: this wine is ONE OF ONE. There simply is not another Mendocino Pinot Noir being bottled today that claims such a wide range of vineyard sources. This wine spans the entire county from Potter Valley (interior) to Comptche (far coast). As such, it may be the first time we can assess the true "characteristics of place" for Mendocino. Like the 2023 before it, the '24 installment is infused with an exciting new source in the heavily forested, near-coast hamlet of Comptche. The Comptche lots were blended with stalwarts from the Anderson Valley, The Cole Ranch, and the Potter Valley. The AV component adds characteristic purple berry/red floral notes. The Cole Ranch piece contributes a pleasing grip/structure. And the Potter Valley piece provides the high tones in the wine, care of some rare Beaujolais-Clone Pinot Noir. We feel this wine from disparate but essentially Mendocino ranches blends out to give a wide aperture view of this wild, evergreen county, and make an authentic expression of Mendocino Pinot Noir.

DETAILS

Vineyard

Peterson, Costa, Cole Ranch, Edmeades, Pauli, Skycrest, Blue Oaks

Appellation

Mendocino

County

Mendocino

Winemaker

Drew Huffine

Production

6525 cases

Anticipated maturity

2027 - 2030

Harvest dates

9/9 - 9/15

Bottling dates

7/22/2025

Yield

1 - 4 T /acre

Clones

115, 667, 777, 2A, 838, Martini, Pommard, Mt. Eden, Swan

Alcohol

13.6%

pH

3.67

Brix

21-23.5°

Total acidity

5.22 g/l

Residual sugar

0.9 g/l