



2021 BRYCE VINEYARD PINOT NOIR

YEAR PLANTED & ACREAGE: 1999, 5.04 acres

SPACING: 3.28 X 6 ft. , 2,213 vines/acre

ELEVATION & ASPECT: 250-350 ft. , S-SE

CLONES & ROOTSTOCK: Wadenswil on 3309,
115 on 101-14, Pommard on 3309

MOTHER ROCK: Ancient Marine Sediments

SOIL SERIES: Willakenzie

AVA: Ribbon Ridge



TASTING NOTES: Savory, floral and spice focused—Blackberry, cherry cola and dried strawberry are rounded by hints of vanilla bean, wet stone and gardenia. Baking spices and refined tannins linger on the finish.

VINTAGE: Our crop level averaged just under three tons this year which was perfect for the accumulated heat we experienced over the growing season. Disease was nonexistent with the dry conditions of the summer months and the fermentation's proceeded perfectly with nary a one going "sideways" on us. The wine is rich, expressive, detailed and deeply colored.

FARMING: Organic certified, nutrition-based farming

AGING REGIME: 10-11 months in 20% new French oak barrels

ALCOHOL: 13.4%

pH: 3.50

TA: 5.6 g/L

PRODUCTION: 210 cases

SCORES: No reviews yet



Artwork is an homage to the late Bryce Bagnall, the original owner.