



2021 GUADALUPE VINEYARD PINOT NOIR

YEAR PLANTED & ACREAGE: Original planting 1989, replanted 2001-2007

SPACING: 7 X 6.25 ft. , 996 vines/acre and 8 X 5 1,089 vines/acre

ELEVATION & ASPECT: 350 ft. , South

CLONES & ROOTSTOCK: Wadenswil on 101-14, Wadenswil on 3309, 115 on 3309, Pommard on 3309, 777 on 5C

MOTHER ROCK: Ancient Marine Sediments

SOIL SERIES: Willakenzie

AVA: Dundee Hills



TASTING NOTES: Savory, floral and spice focused— Inviting fruits of red raspberry and blueberry blend with spice and earthen notes of leather, forest floor, cinnamon and graham cracker. Structured and dense on the palate.

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: Certified organic, nutrition-based farming

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

ALCOHOL: 12.5%

pH: 3.57

TA: 5.8 g/L

PRODUCTION: 539 cases

SCORES: No reviews yet



Artwork shows punching down the fermentation cap.