

ESTABLISHED 1977

LAKE SONOMA

◆◆ WINERY ◆◆

2021

SONOMA COAST

PINOT NOIR

WINEMAKER NOTES

2021 began with a dry spring followed by a hot summer which led to an early harvest. The sugars in the fruit developed quickly and the tannins matured nicely. As a result of the summer heat and low water accessibility by the vine, the berries were medium sized with concentrated flavors and a certain freshness which helped create deeply flavored and balanced wines.

The first pick of the 2021 season was our Pinot Noir which was harvested in late August. Using two Dijon clones - 115 and 667 - each was made as separate lots to increase the unique clonal differences which were then blended to create a well-rounded expression of Pinot Noir. The 2021 vintage was bottled early to retain a fresh, crisp quality that pairs well with food. Aged 7 months in a combination of 40% new French oak, 20% neutral oak and 40% stainless steel.

TASTING

The 2021 vintage opens with aromas of black cherry, blueberry and warm earth. On the palate, fresh cranberry and rhubarb flavors lead to notes of red brick, rosemary and oregano. Pair the 2021 Pinot Noir with grilled salmon, mushroom risotto and asparagus topped with a Meyer lemon cream sauce.

Enjoy now through 2027

TECHNICAL NOTES

100% Pinot Noir
Alcohol: 13.5%
pH: 3.9
TA: 5.1 g/L
RS: 0.3 g/L

