

ESTABLISHED 1977

LAKE SONOMA

WINERY

2020

SONOMA COAST

PINOT NOIR

WINEMAKER NOTES

2020 started with a dry winter with just half of the regions typical rainfall followed by a cool, mild growing season. An August heat spell accelerated ripening, resulting in an early start to harvest - one to two weeks ahead of schedule. Berries were small with concentrated flavors. As winemakers we know this is typically a good recipe for quality wines.

Grown in the Sonoma Coast, the Dijon clone grapes used for this vintage come from a small, 30-year-old organic and dry farmed vineyard named for the Canihan family. The 2020 vintage was aged for 14 months in new and neutral French oak.

TASTING

Unique and alluring, this wine opens with aromas of boysenberry, cedar and cream which leads to flavors of tart cherry, bright mint and cola followed by an acidic backbone that highlights fresh herbs, leather and a hint of maple on the finish.

Best served with rich, hearty dishes, like Cassoulet, braised duck, pork belly and hard cheeses.

Enjoy now through 2027

TECHNICAL NOTES

100% Pinot Noir

Alcohol: 14.1%

pH: 3.56

TA: 5.7

RS: 0.3

