

2022 PINOT NOIR

Bacigalupi Vineyard, Russian River Valley

VINTAGE NOTES

2022 was an interesting vintage. After a very dry winter, we had some inclement weather events in spring during budbreak and bloom where frost and some hail reduced our already small crop. The growing season was quite warm which pushed ripening up a few weeks from average. All in all though, the quality was very high as the yields were incredibly low. This gave tons of depth and concentration to each of the wines made from this vintage.

WINEMAKER NOTES

This Pinot Noir is a blend of two clones from the Bacigalupi Vineyard's Frost Ranch, Wente and 777. These clones were picked and vinified separately, and only blended together just before bottling. Both were hand-harvested at 2 am so they could arrive to the winery ice cold. After destemming, they were each placed in an open top tank for a 5 day cold soak. After 5 days, the must gently came up to temperature and started fermentation with indigenous yeast. 9 days later, the wine was drained and pressed straight to a mix of new and used French oak barrels where it remained on primary lees for 11 months before being blended together and bottled unfinned and unfiltered.

TASTING NOTES

Our 2022 Pinot Noir is absolutely gorgeous. Aromas of Bing cherry, red currant, and juicy red plum. The palate is bright with brambly red berry tones, crushed raspberry, clove and all-spice. The mouthfeel is full with broad but well integrated tannins and the wine finishes with a great and balanced acidity to bring everything together.

100% Pinot Noir

Cases Produced | 429

Alcohol | 14.20%

Oak Profile | 41% new French oak, 59% used French oak barrels and puncheons

