

2022 PINOT NOIR HORSE HEAVEN HILLS AVA

bing cherry ▪ truffle ▪ wet stone



VINEYARD
CHUKAR

ASSEMBLAGE
100% PINOT NOIR

WINEMAKER
DUSTY JENKINS

PRODUCTION
164 CASES

AGEING
18 MONTHS IN
NEUTRAL FRENCH OAK

ALCOHOL: 13.2%
TA: 5.7 G/L | PH: 3.85

VINIFICATION

Fruit for this Pinot Noir was harvested in September 30th. The grapes were destemmed and crushed, leaving ~20% whole berries. The must had a pre-fermentation maceration of 48-hours at 9-10°C. Fermentation occurred in small, 1-ton lots. Extraction was achieved via hand punch-downs three times daily until the desired level of extraction was achieved at which time it was pressed and racked to barrel. The wine was racked once in the cellar and was bottled in May 2024.

ELEVAGE

18 months in neutral French Oak puncheons..

VINEYARD PRACTICES

Certified Sustainable WA

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