

2020 Anderson Valley Pinot Noir GOWAN CREEK VINEYARD

Located in the heart of the Anderson Valley, our Gowan Creek Vineyard features a unique terroir with elements from the valley's warmer regions and its cooler, northern "deep end." Offering an ideal southwestern exposure, and an array of unique vineyard blocks planted with clones of Pinot Noir carefully tailored to each site and soil type. The expressive wine produced from these vines displays beautiful inky depth and robust untamed fruit flavors.

VINTAGE NOTES

After a very dry winter and a cold early spring, April and May brought warmer weather to Anderson Valley, along with budbreak and bloom. As the summer progressed, the temperatures grew warmer, with a significant mid-August heat spike marking the beginning of our sparkling wine harvest. While mid-August also brought wildfires to much of wine country, our distance from the smoke minimized the impact. Even so, we did extensive testing to ensure only the finest grapes were used for our 2020 wines, excluding any fruit that did not meet our standards. While 2020 produced a small crop, the wines are beautifully concentrated, with lovely tension, firm tannins, savory notes and vibrant, freshfruit flavors.

WINEMAKING NOTES

Displaying mesmerizing aromas of cassis, black plum, blueberry and pennyroyal, as well as French oak-inspired hints of cedar and clove, this smooth and sultry wine beckons a first sip. On the plush, juicy palate, robust tannins and a streak of enlivening acidity frame the luxurious black cherry and blackberry jam flavors, with notes of sweet holiday spices emerging on the long, rich finish.

WINEMAKING

APPELLATION	Anderson Valley		
VINEYARDS	Gowan Creek Vineyard		Goldeneye Fowan Greek Proyunt
VARIETAL COMPOSITION	100% estate Pinot Noir		PINOT NOIR 2020 ANDERSON VALLEY
OAK PROFILE & AGING	Aged in French oak for 16 months 51% new, 49% neutral		
Агсоног	14.2%	Rootstock	101-14, 110R, Riparia Gloire
РΗ	3.46	CLONES	Pommard 5, 2A, Swan, 828, Mt. Eden
ACIDITY	0.56 g/100 ml	SOILS	Pinole loam

Small lot, open-top fermentations with twice daily punch downs and/or pumpovers. FERMENTATION



