



2022 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 relatively dry winter, cool spring temperatures led to a later-than-normal budbreak, followed by bloom in June. Summer brought delightfully temperate weather, ensuring slow, steady ripening. After picking our first sparkling wine grapes in late August, a heat event in early September accelerated ripening. Fortunately, due to the cooler summer, the grapes were at an ideal stage of maturity to benefit from the heat. Our vineyards got a much-needed drink of water and cooldown a week later when we received 3 inches of rain, which slowed ripening and allowed us to be methodical in our picking decisions. While our grapes show the natural diversity of the vineyards they come from, the wines are beautifully structured with excellent concentration and impeccably balanced acids.

Winemaking Notes

Another incredible vintage from our estate Gowan Creek Vineyard, this stunning Pinot Noir offers an aromatic blend of sage alongside a vibrant medley of ripe dark red berries and underscored by hints of tobacco leaf. On the palate, it presents a bold and structured profile that showcases juicy blackberry and black plum flavors. Refined tannins and refreshing acidity ensure a balanced finish, leaving a memorable impression of elegance and depth.

Appellation • Anderson Valley

Vineyard • Gowan Creek Vineyard

Varietal Composition • 100% Estate Pinot Noir

Alcohol • 14.2%

PH • 3.42

Acidity • 0.59 g/100 mL

Oak Profile & Aging • Aged 16 months in 100% French oak, 42% new, 58% neutral

Soils • Pinole Loam

Fermentation • Small lot open-top fermentations utilizing a combination of cap management strategies.

Clones • 2A, 37, 667, 777, 828, Swan, Pommard

Rootstock • 110R, 101-14, Riparia Gloire

