



## RUSSIAN RIVER VALLEY PINOT NOIR

### VINTAGE 2022 • RUSSIAN RIVER VALLEY

#### OBSERVATIONS ON A NEW VINTAGE

And, here we go again! Yes, I know I said that last year, but here we go again! After what looked like a promising season last fall, the first three months of the year came in to be the driest on record. Even with some solid rain in the spring, all of California continues a third year of what is now called a mega-drought, affecting much of the western U.S.

As in other drought years, careful monitoring of the vine needs and soil moisture got us through a difficult season. A huge benefit was a perfect spring/summer season with no weather extremes. This was followed by a beautiful August and the return of the fog.

#### OUR PINOT NOIR VINEYARDS

Our Owsley and Vine Hill vineyards in the Russian River Valley provided the Pinot Noir for this vintage. The Owsley ranch, with its dramatic temperature changes from warm days to cool, foggy nights, creates concentrated and complex flavors in the grapes. Vine Hill vineyard, with its more than 400-foot elevation change, allows each ridge, slope, and valley in the vineyard to contribute unique characteristics to the grapes. Combined with a variety of soils and clones, high-density spacing and rootstocks that limit excessive vine growth, the vineyards provide a beautiful variety of elegant fruit. It is from this fruit that we craft our Sonoma-Cutrer Russian River Valley Pinot Noir.

#### ON THE WINE

Grapes are picked by hand early each morning into small bins and hand-sorted before a gentle destemming. During the four-day cold soak and the eight-to-twelve-day fermentation, the wine is punched down by hand in small, open-top fermenters. On completion of fermentation the wine is gently basket pressed and gravity racked into the barrels. We aged this Pinot Noir in a regimen of one-third each of new, one-year and two-year old French oak. After resting for 11 months, the final blend was assembled and prepared for bottling. It then evolved in the bottle for an additional six months.

This wine offers an elegant array of red berries, cranberries, and cherry cola, complemented by savory spices and a hint of black tea. The nose is uplifted by a sweet and spicy vanilla note from the oak barrels, enhancing its fresh earthiness. On the palate, this Pinot Noir is beautifully structured with smooth, fine tannins that underscore the warm spices and vibrant red berry flavors. Balanced medium acidity and a juicy, vibrant core lead to a medium-length finish, making this wine a perfect representation of the Russian River Valley's finesse and complexity.

Alcohol 13.8% • TA: 6.0 gms/L • pH: 3.60 • RS: 0.65 gms/L (dry)  
100% Pinot Noir • 100% Tank Fermented  
Oak aged 11 months: 33% new, 33% 1-year old, 33% 2-year old  
Vineyards This Vintage: Owsley (55%), Vine Hill (43%), Les Pierres (2%)



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Please enjoy our wines responsibly.

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