

## 2018 "Walala" Pinot Noir



### *Vineyard Notes:*

The Walala vineyard was planted in 2001 and is way up in the northern end of the Sonoma Coast appellation in Annapolis (hence the name, which is a riff on nearby Gualala River). "Walala" comes from the Kashaya Pomo Indian saying "Where the water flows down." The Kashaya Pomo Indians were the first people who lived in the area between the Gualala River and the area now know as Fort Ross.

There is a stunning, wild beauty that attracts me to this spot: wild boars, lots of wild turkeys, grouse, doves, quail, bobcats, all of which I see regularly while driving around or walking in the vines. While it is only about 89 miles from my house, it takes 2.5 hours to reach.

Perched on top of a knoll at 1200 feet elevation from which you can see the Pacific on a clear day, the vineyard gets lots of sunlight from above the fog line. Soils are a mix of alluvial and Goldridge loam; rocky, red to deep brown, ferrous soils leach some of the color out of the resulting wine and give it that ruby hue.

A bit hotter on most days than down in the Russian River Valley, the fruit flavors are bold due to the sugar development, but also retain wonderful acidity due to the earlier harvest dates. We work with a variety of Dijon clones including 113, 828 and 115. Yields are super consistent at around 3 tons to the acre.

### *Winemaker's Tasting Notes:*

Stainless steel fermented, aged for 16 months sur lees in 35% new French oak barrels. Bottled unfiltered, unfiltered. Ruby red in color. Big, perfumey nose of ripe Bing cherry & rose petal, and hints of vanilla. Secondary aromas of orange pekoe tea & forest floor. Medium-bodied flavors of ripe dark cherry & rhubarb. Long finish with bright plum & raspberry, and baker's chocolate framed by soft tannins.

### *Production:*

300 Cases

### *Alcohol:*

14.7%

### *Date Harvested:*

September 18th

