

2022 "Pleasant Hill" Pinot Noir



Vineyard Notes:

Bob Jenkin's Pleasant Hill vineyard sits smack dab in the heart of Russian River Valley just west of the town of Sebastopol: one of those no-brainer spots for cool climate Pinot Noir. The vineyard itself is all Goldridge loam soils where Dijon, 115, 667, and 777 clones thrive. The exposure to sun is east to west and is tempered by cooler daytime highs (normally in the 70s and low 80s) throughout the summer growing season.

Charlie Chenoweth planted this spot in 2000, and has been farming it since. He and I are in lock step when it comes to vineyard management and rarely differ on what to do next.

This area is widely known for its foggy mornings from June through September, which is where the acidity comes from. The soils are well drained and the vines are healthy due, in part, to the lower annual yields that don't stress the plants. This low stress is also a big reason the wines are so voluptuous and centered around Bing cherry cola flavors.

Sustainably farmed, cool climate vineyard site, Goldridge loam soils. Dry winter, mild spring and summer with handful of days in the low 100s. Very low yields, 667 clone. Harvested 1.7 tons.

Winemaker's Tasting Notes:

Stainless steel fermented, aged for 16 months sur lees in 100% French oak; 25% new oak. Darker shade of garnet in color. Big, expressive nose of blood orange, Bing cherry cola, and orange pekoe tea. Secondary aromas of Chinese 5 spice and plum. Elegant, ripe flavors of plum and elderberry pie. Finishes long with reserved tannins, hints of orange peel and baker's chocolate.

Production:

134 Cases

Alcohol:

15.5%

Date Harvested:

August 23rd, 2022

