

The longer I make wines - the more simplistic my views get. In this case, I have to force myself to write about this wine because all that needs to be said is: "Classic Pinot Noir". Anything else I write will just take away from a wine that speaks for itself.

This wine comes from a Russian River Valley hillside vineyard owned and farmed by the Rochioli Family. They family calls the vineyard block "Sweetwater"- we call "Mystos" - the name of a surf spot known only to the locals who surf the Sonoma Coast. Sorry, we can't tell you where it is....

To me, the road to crafting a good Pinot Noir is marked by gentle layering of aromas and flavors that complement each other. I thus avoid over-extraction by handling the wine as minimally as possible. This wine is released unfined and unfiltered.

This Pinot Noir is one that makes you think of great friendships - quiet, constantly evolving and complex; it makes you stop and look deep inside yourself. Yes, it is only a wine, but the vintage, the location, the resident-yeast fermentation and the delicate oak selected for long maturation - all worked in unison to produce a uniquely balanced wine with great acidity that begs you to design a perfect meal around it. It will age well, like good friendships tend to do.

Cheers!

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2016 PINOT NOIR MYSTOS

RUSSIAN RIVER VALLEY

Composition: 100% Pinot Noir Rochioli Selection, Pommard Clone..

Appellation: 100% Russian River Valley, Sonoma County

Fermentation: 2 Day cold-soak, Open-top, resident Yeast fermentation

Ageing: 11 months in French Oak barrels, 33% New

Analysis: Alcohol 13.7 % TA 6.4 g/L pH 3.68

Production: 98 Cases

Release price: \$ 60.00