

## PINOT NOIR / MEANT TO BEE VINEYARD RUSSIAN RIVER VALLEY TWENTY 22

### WINE STORY

This wine comes exclusively from our estate vineyard on Westside Road, just four miles south of Healdsburg. I discovered the place in 1999 while en route to check the vines of another vineyard; I fell in love and it became my home and eventually – the main source of our grapes. The Pinot Noir block is a mix of Pommard and Dijon 667 clones, designed to create a balance of aromas and flavors we love in our Pinots. I chose to leave the two English Walnut trees that have been on this property since the 1960's even though they reduce the number of vines possible in this block. A natural bee colony is thriving in one of those trees, an indication we are doing something right.

### WINEMAKING

Grapes are harvested by hand in the middle of the night and destemmed into small open top tanks with a low height to width ratio. The berries are soaked for three days and then allowed to warm up naturally as our winery's resident (indigenous) yeast take over the fermentation. We practice minimal punch-downs, just enough to release the trapped heat. After ageing in French Oak barrels, the wine is bottled unfiltered and unfiltered.

### ENJOYMENT

We age this wine in barrel for about 15 months and bottle it unfiltered and unfiltered; a slight haze is normal. Our recommended drinking window is summer 2024 and through 2030. One of my favorite things to pair with it is a crusty bread and well-aged cheeses but I'll never say no to perfectly cooked duck breast. Enjoy.

### DETAILS

Varietal: **100% Pinot noir**

Vineyard: **Estate - Meant To Bee Vineyard**

AVA: **Russian River Valley, Sonoma County**

pH: **3.74**

TA: **6.4 g/L**

Alcohol: **13.9%**

