



# 2021 Pinot Noir

## Rice-Spivak Vineyard, Sonoma Coast

### Vineyard Details

<b>Vineyard</b>	Rice-Spivak
<b>Planted</b>	1999
<b>Elevation</b>	240 Feet
<b>Clones</b>	115, 667, & Swan
<b>Miles from Coast</b>	10 miles
<b>Soil</b>	Goldridge fine sandy loam with volcanic ash
<b>Harvest</b>	September 13 <sup>th</sup> & 22 <sup>nd</sup>

### Winemaking Details

<b>Barrel Aging</b>	20 Months in French oak barrels - 50% new
<b>pH</b>	3.51
<b>Alcohol</b>	13.4%
<b>Bottling</b>	May 10 <sup>th</sup> , 2023
<b>Production</b>	50 Cases
<b>Drinking Window</b>	2024 - 2039

### Growing Notes

The six acres of Rice-Spivak Vineyard lie south of the town of Sebastopol. Its Goldridge sandy loam soils mixed with volcanic ash are quite unusual. This distinctive soil profile along with the clonal selections of Dijon and Swan create a wine that is balanced with vibrant acidity, fresh aromas, and unmistakable minerality.

In 2021, we started the year with great anticipation after the devastating 2020 vintage where we did not harvest anything. The season started off with a mild winter and some unusually warm days in January. Despite the sporadic warm weather, budbreak happened at a normal time in mid-March. We had moderate temperatures in the spring and summer. The harvest started in early September and we were finished before the end of the month. Due to the balanced climate and yields, quality was fantastic and we think that it is one of our best vintages.

### Tasting Notes

Aromas of juicy black cherries jump from the glass, as ripe strawberries intertwine with forest floor. The subtle oak notes come through as soft tones of cinnamon and nutmeg. On the palate, the structured tannins and spicy oak mingle with just ripe cherry and hints of pomegranate. The oak is mellow and well-integrated for a beautiful finish.

