

LARUE

W I N E S

2022 Pinot Noir Rice-Spivak Vineyard, Sonoma Coast

Vineyard Details

Vineyard	Rice-Spivak
Planted	1999
Elevation	240 Feet
Miles from Coast	10 miles
Clones	115, 667, & Swan
Soil	Goldridge sandy loam with volcanic ash
Harvest	September 10 th

Winemaking Details

Barrel Aging	20 Months in French oak barrels - 50% new
pH	3.41
Alcohol	13.7%
Bottling	May 8, 2024
Production	50 Cases
Drinking Window	2025 - 2040

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.

We began the 2022 season with bud break starting in February and the rest of the growing season continuing to track on the early side. We started harvesting in late August and were completely finished picking by September 13th. Lighter-than-average yields also contributed to incredibly nuanced and intense flavor characteristics. Meticulous farming and careful winemaking techniques came together to make this vintage a stand-out year with each cluster reaching a beautiful level of ripeness and balance.

Tasting Notes

Raspberry, black tea, and a slight hint of cola greet the nose. The palate holds firm structure and vibrant acidity with Bing cherry and Santa Rosa Plum leaving your taste buds wanting more. Soft muddled cherry notes finish with lingering textured tannins.

