



History

Our *One Barrel* program invites our winemaking team to choose a favorite barrel from the cellar each year. While they complain that it is like choosing a favorite child, the program is a fun exploration of what a single barrel of our wine can offer. A single barrel of Pinot Noir was the “chosen one” of the vintage.

Winemaking

We have a long history of making Pinot Noir in Anderson Valley and for the 2021 *One Barrel* we chose to showcase one of our favorite varieties. On the south end of the valley in Boonville, the Charles family has been growing grapes for a number of years. In 2021 we formed a relationship with them and brought in our first crop from their property. There are an assortment of Pinot clones that they work with and one that really stood out for us this vintage was the Pommard. This clone is known for its small tight clusters that are packed with amazing flavor and tannin. Once the grapes were fermented, we barrel aged for 10 months, allowing the wine to integrate with the French oak, producing a wine that we think embodies everything we love about Pinot Noir.

Tasting Notes

Our 2021 *One Barrel* Pinot Noir focuses on the varietal and the amazing fruit coming from Charles Vineyard. In typical Pommard fashion, this clone produced fruit that is vivacious yet grounded. While the aroma of cherries and vanilla leap from the glass, on the palate the flavors of red fruit, clove and black truffle make for a delightful experience. With only 24 cases produced, this wine is a rare treasure.

Appellation: Anderson Valley

Fermentation: ¾ ton open top fermenters

Maturation: 10 months in third-fill French oak

Alcohol: 13.7%

Cases produced: 23

Sugar at harvest: 23.8° Brix

Harvest date: August 28

Titrateable acid: 5.2 g/L

pH: 3.7

Cellaring: 3 - 7 years with careful aging