



2020 Pinot Noir

Mendocino

In 2020 our beautiful yet thin skinned Pinot Noir grown at the Filigreen Farm was exposed to smoke from the many wildfires for less than 36 hours. While most might not have tasted and thought anything wrong, for us, the resulting wine was not worthy of a vineyard designate which we typically make and offer exclusively to our members. As a result, we did what many winemakers do every year, and we created the most delicious wine possible with what nature provided. To do that we found a few gorgeous barrels of Anderson Valley and Mendocino Ridge Pinot Noir and created an appellation blend. The result is a juicy, exuberant Pinot that will please many palates.

Appellation: Mendocino

Vineyards: Multiple

Varietal: Pinot Noir

Fermentation: Wild yeast & bacteria

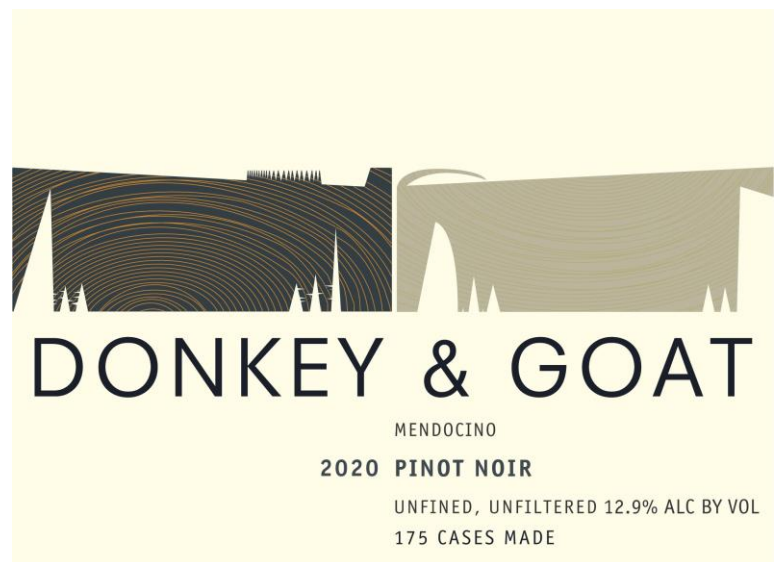
Barrel aging: Mostly neutral

French oak barrels

Bottled: Unfiltered on April 29, 2021

Production: 151 cases made

Release date: Fall 2021



Tasting Note:

As with all of our wines, the variety from vintage to vintage is what keeps us alert and creative. This Pinot has slightly more pronounced fruit character than past vintages, owing to the vineyard composition and picking schedule, which makes it our go-to wine for those who love a slightly richer, fruit-forward palate. But don't be mistaken! This wine is light on its feet with lovely acidity and notes of sour cherry, cola, leather and thyme. Another excellent food pairing wine – enjoy with rosemary braised lamb or spicy jambalaya.