



2021 Pinot Noir

Enz Vineyard

Lime Kiln Valley

The historic Enz Vineyard was first planted by the original homesteaders in 1887 in alluvial soils of granitic sand laced with limestone and dolomite (really cool dirt here!). The Pinot Noir block was planted much later in the 1980's and is dry farmed. This wine is one of 11 brand new wines we are releasing in 2022 because of the catastrophic loss in El Dorado from the Caldor Fire. We are enormously grateful for the many growers and winemaker's that answered our call for help to ensure we made enough wine in 2022 to stay in business. This is a very special release as it will be a one and only so get it while you can!

Appellation: Lime Kiln Valley

Vineyard: Enz

Varietal: Pinot Noir

Clone: Unknown, own rooted

Age: Planted 1980

Elevation: 1100 feet

Soil: Limestone and granite

Harvested: 8/30/2021

Crushed: 8/30/2021

Pressed: 9/8/2021

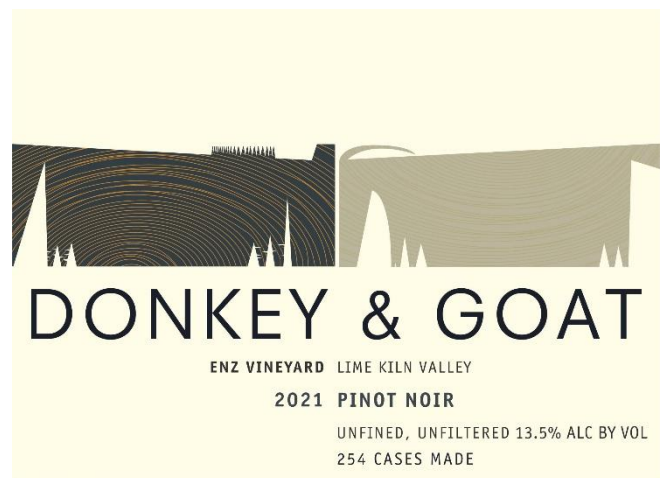
Fermentation: Wild yeast and bacteria in stainless steel tank for 10 days

Barrel aging: 8 months in neutral and 40% once used French oak barrels

Bottled: Unfined & Unfiltered on April 26

Production: 254 cases

Release date: Summer 2022



Tasting Note:

This wine speaks distinctly of the vineyard site (we're talking about that cool dirt mentioned above) and exudes deep concentration, rich perfume and striking minerality unique to this terroir. Dry farming on these rocky lime rich soils results in an intensely aromatic, opulent, wine. When it comes to fruit this wine isn't shy - it exudes fresh dark fruit (black berry, black currant, black plum, black and red cherry), warm dusty dry California chapparal/ garrigue (sage, manzanita, thyme,) with a vein of nervy river rock laden minerality providing freshness and backbone. This wine is perfect for your next salmon bake or when you have a craving for grilled fish.