



2019 "Zero New Oak"
Pinot Noir
Charles Vineyard, Anderson Valley

WINEMAKER'S NOTES:

Our "Zero New Oak" is designed to showcase our estate-grown fruit, on its own. Aged with no new oak, this wine is all about the bright, red fruit and lively acidity that comes from our Anderson Valley vineyard, Charles Vineyard.

The 2019 Zero New Oak Pinot Noir was fermented with 30% whole clusters (70% destemmed) and 100% wild yeast and wild ML cultures. We have never inoculated at our facility.

All our Pinot Noirs are fermented in open-top vessels, with hand punchdowns. Pressing was done in a gentle, Champagne-style basket press. This wine was bottled unfined & unfiltered.

Vintage 2019 commenced with a very wet winter (we recorded nearly 70" of rain at our property in Anderson Valley, Mendocino County). Record snowfall hit the Sierras during the winter and early spring, and the vineyard received enough moisture that irrigation wasn't necessary until late July.



The last basket press load of the vintage!

Spring and summer 2019 were cool and even, and the vines set a healthy crop. We dropped fruit in a couple of blocks to ensure ripening was even and balanced. A few August heat spikes caused alarm, but a healthy leaf canopy protected the fruit from sunburn. Despite the cool spring and early summer, heat in August caused harvest to arrive at an average timeframe in September.

Clones: Pommard 05, 777, 115 and 114

Alcohol: 13.5%

pH/TA: 3.6 / 5.9

Barrel Aging: Second-year and -older French oak barrels

Ingredients: Grapes, sulfur dioxide

Suitable for vegetarians and vegans

Case Production: 341 (12, 750mL bottles)

Release Date: October 2021

Price: \$44

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