

2021 SINGLE BLOCK RESERVE

CARNEROS PINOT NOIR WEST SLOPE

INTRODUCTION

The West Slope Pinot Noir is sourced from the oldest vines on the Estate, planted in 1990, of Donum clone Pinot Noir. The western-facing slope of this block results in the vines being bathed in the afternoon sun, yielding a rich, ripe wine with depth and intensity. The thicker skin of the Donum clone results in a well-structured wine built for aging. To fully extract the skins, the cap is punched down frequently during fermentation. The wine ages for 16 months in French oak barrels with wood sourced from France's coldest forests, yielding extremely tight-grained oak. Just before bottling, we select the best barrels for this vineyard block for the West Slope bottling.

WINEMAKER NOTES

Medium ruby in color, the nose on the 2021 West Slope showcases aromas of red currant and fresh berries with an earthy undertone. The palate is much darker, with blueberry and blackberry joined by a hint of smoked meat. Intense with a beautiful, lush finish, this wine reveals the depth inherent of 30+ year old vines. Drink from 2024-2031.



