

2020 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 that is built for aging. In order 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 the coldest forests of France, which yield extremely tight-grained oak. Just before bottling, we select the best barrels for this vineyard block for the West Slope bottling.

WINEMAKER NOTES

Light ruby in color, the 2020 vintage delivers a more delicate version of our West Slope Pinot Noir. Aromas of raspberry, blood orange and damp earth give way to cherry, strawberry, and boysenberry on the palate, with secondary notes of mint, nori and flint. The elegant and silky finish leaves a lingering tertiary note of worn leather. Recommended drinking window is 2023 - 2029.



