

2021 Coastlands Vineyard Pinot Noir

WINEMAKER NOTES

Black cherry, blueberry and pomegranate elements combine in this outstanding terroir from the true Sonoma Coast. Spice notes, lilac, dried herbs, and forest floor aromas all combine to offer a unique experience that is unlike any other wine. Challenging conditions on the coast allow for a slow and methodical ripening of these grapes that truly create this personality-driven wine. The palate is dense, but the vibrancy of the acid counterbalances the weight and keeps the wine lithe and fresh.

THE VINEYARD

Coastlands Vineyard is located at an elevation of 1,150 feet on a mountain ridge above the Pacific Ocean, four miles from Occidental. At this elevation coastal breezes, not fog, are responsible for Coastlands Vineyard's cool evenings and moderate daytime temperatures.

HARVEST 2021

The 2021 growing season experienced only about 14 inches of rain, challenging the plants from the outset of the year. Late winter and early spring were cold and dry, bringing some uneven growth and stress to the plants. The canopies were a little smaller than average going into the flowering, however the weather was ideal and mild. Flowering determines quality and quantity, so it is the most important time. The 2021 season yielded an average to slightly below average crop size with outstanding quality. Largely, the growing season saw mild temperatures but with several scattered heat events. 2021 thankfully saw the return of the fog, which saved the vintage by keeping the nighttime temperatures cool, refreshing the plants, and keeping them hydrated under severe conditions. Due to the changing climate, fog intrusion has been minimal the last few vintages. The 2021 season finished up around the historical average for temperatures. Despite the inauspicious start to the year, the wines showcase terrific verve, character, and site specificity.

TECHNICAL NOTES

Barrel Description: 55% new, 45% 1 yr., 30% 2 yr., 20% 3+ yr.

Barrel Aged: 16 months

pH: 3.42

TA: 0.64g/100mL

Alc: 13.7%

Released Fall 2023

\$100

