

2021 Cohn Vineyard Pinot Noir

WINEMAKER NOTES

Planted in 1970, the Cohn Vineyard produces a classy wine with Morello cherry and hints of cinnamon, cedar, and Asian spices. Tangerine notes round out the deep and brooding aromatics. In the mouth, the wine is silky and smooth, with an extract that clings to the palate. The wine finishes with a cherry pit sensation wrapped up with notes of black tea. A sensational offering that is irresistible today but has staying power for a decade or two.

THE VINEYARD

Planted in 1970, this old-vine vineyard is a treasure in Sonoma County. Nestled in the hills and forest above Westside Road, the vineyard enjoys perfect exposure and drainage.

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: 67% new, 33% 1 yr. Barrel Aged: 16 months pH: 3.54 TA: 0.58g/100mL Alc: 13.8% Released Fall 2023 \$100

