

2021 Weir Vineyard Pinot Noir

WINEMAKER NOTES

Strawberry and red cherry notes permeate the nose in this delightful offering from the Weir Vineyard. Year after year, the vineyard delivers a quality that is both unique and pure. Subtly floral on the nose, the wine gives way to fresh herbs that further add to the complex array of aromatics. Though polished and elegant, there is a sensation of crushed rocks and minerals that coat the palate. Flavors of red fruits are overlayed in the mid-palate and support the structure of this outstanding effort. Patience is a virtue with this wine, as the tannins need a few years to harmonize.

THE VINEYARD

The Weir Vineyard is located near Yorkville in Mendocino County. Fifteen acres are planted on a south-facing slope of a steep old sheep ranch. The elevation is just under 1,000 feet and the climate is classic warm days and cool nights. The Weir Vineyard is planted to Romanee-Conti, Wadenswil 2-A, Pommard, and Rochioli clones. The vines are cane pruned with vertical shoot positioning, and a plant density of 1,000 vines per acre.

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: 57% new, 43% 1 yr. Barrel Aged: 16 months pH: 3.46 TA: 0.60g/100mL Alc: 13.9% Released Fall 2023 \$75

