

2022 Vista Verde Vineyard Pinot Noir

WINEMAKER COMMENTS

Notes of fresh plum and berry are apparent in this wonderfully aromatic wine. Interlaced into the fruit notes are hints of tangerine, cedar, and five-spice. Flavors of plum and berry play a predominant role, along with hints of wood spices. Supple at the entry, the wine has terrific grip in the mid-palate before turning soft and elegant again with a gravelly impression lingering on the finish. Due to the limestone soil, Vista Verde typically has a beautiful and supple texture with a mineral-like impression.

THE VINEYARD

Vista Verde Vineyard is located a couple miles southeast of Hollister, California, near the small town of Tres Pinos in San Benito County. This heavy limestone vineyard is separated into blocks that include clones such as Calera, Canada, and Swan.

HARVEST 2022

The 2022 growing season experienced epic drought conditions, with the first half of the calendar year being one of the driest on record. Most of the rainfall came in November and December, saturating the soil, and setting the stage for the early part of the year. With a full soil moisture profile and moderate temperatures in the early spring, bud break started around historical average. Many frost nights ensued, which impacted early season growth and slowed down shoot elongation, creating some unevenness. The cool period in and around flowering further prolonged the flowering cycle and created a wide degree of variability. The unsettled weather in general ranged from cool temperatures to occasional rain showers to a freak hailstorm in early May. The remainder of the season was thankfully moderate, and harvest started on historical average in early August. The key to success in 2022 was the selective thinning of shoots and fruit to reduce the variation, tightening the window of ripening. Due to the complexities of the growing season, the wines show excellent structure and verve, with typical site specificity, and all in all a terrific vintage with aging potential.

TECHNICAL NOTES

Barrel Description: 60% new, 40% 1yr.

Barrel Aged: 16 months

pH: 3.53

TA: 0.56/100mL Alc: 13.9% Released 2024

\$72

