



2022 PINOT NOIR CARNEROS

Apellation: Carneros

Composition: 100% Pinot Noir from Feld's Meshuga Vineyard

Special Note:

Sourced from a small vineyard east of the town of Sonoma that we helped develop, this is the third single-vineyard Pinot Noir release from the site. Production was extremely limited to fewer than 100 cases.

Winemaking:

The fruit was destemmed into a one-ton, open-top T-bin and fermented for eight days with hand punch-downs. The wine was then pressed into French oak barrels and aged for 20 months on the secondary lees. Occasional stirring during the early months added richness, texture and complexity.

Tasting Notes:

Broad and rich on the palate, yet beautifully balanced, this vintage opens with aromas of baking spice, pomegranate, cherry and stony minerality. Flavors of ripe cherry, briary fruit, spice and a touch of rhubarb unfold across a soft structure with refreshing acidity. Extended barrel aging contributes roundness, depth and richness without excessive weight. Elegant and complex, this is a classic Pinot Noir with natural color and a refined, Burgundian-inspired character.

Alcohol: 14.5% pH: 3.60 Total Acidity: 0.65%

Mitch Cosentino, Winemaker

