RUSSIAN RIVER VALLEY

Pinot Noir



VINEYARD NOTES

Russian River Valley is known for spicy, vibrant pinot noir and this bottling evokes the coastal terroir of the Green Valley sub-region where our vineyards are planted. Honing their skills in the famous Goldridge soils of Russian River Valley, our winemakers craft this wine to exemplify the terroir of this spectacular region. Comprised of Pommard, Swan, and Calera clones, these cooler locations highlight the elegant notes in these grapes.

VINTAGE NOTES

The 2020 vintage started with a mild winter and lighter than normal rainfall. During flowering, we saw some of that rain, resulting in a poorer "set" of berries. Lower yields concentrate flavors into fewer clusters and fewer berries, so what we lost in yield, we gained in quality. The year took a unique turn when our hospitality team was deployed to the vineyard, helping with shoot thinning and suckering in Springtime due to the pandemic-related Adobe closure. We were also able to make on-the-spot decisions regarding heat spikes later in the year; an absolute advantage of farming our own lands, we were able to take immediate, decisive actions with our vineyard team. With our constant collaboration between winemaking and farming teams, the resulting wines shine, exhibiting incredible concentration and complexity: a bright spot from an otherwise challenging year.

TASTING NOTES

ADDELLATION:

On the nose, you'll discover blood orange, hibiscus, crushed rock, and raspberry. Plush tannins seduce your palate, complemented by notes of cherry cola and pencil lead, making this a quintessential example of Russian River Valley Pinot Noir.



APPELLATION.
Russian River Valley
VARIETAL CONTENT:
100% Pinot Noir
soil:
Goldridge Fine Sandy Loan
CLONES:
Pommard, Swan, Calera,
943
FERMENTATION:
Open Top Fermenter
FERMENTATION LENGTH:

WHOLE CLUSTER:
19%
MALOLACTIC FERMENTATION:
100%
BARREL AGING:
11 Months
BARREL COMPOSITION:
100% French Oak; 55% New
ALCOHOL CONTENT:
14.2%
TOTAL ACIDITY (TA):
6.6 g/L

PH:
3.44
PRODUCTION
375 Cases
SRP:
\$72
RELEASE DATE:
February 2022

We believe in stewardship of the land, the vineyards, and the people. We are for real connections, real history, real wines; experiences you will never forget. We welcome you to our home, the Adobe, for a historic tasting in Sonoma.

T: 707 996 3328