

Anderson Valley

PINOT NOIR

2022



VINEYARD INFORMATION:

The foundation of this wine is Pinot Noir grown in multiple blocks at Wiley Vineyard, where vines were established starting in 1972, making it the first vineyard to be planted in the westernmost portion of Anderson Valley now commonly known as the "Deep End." Wiley is a true coolclimate site, resting on benchlands just nine miles from the Pacific Ocean. Multiple clone/selection blocks — including 40-year-old Pommard vines — rooted in sandstone soils go into this wine. I am honored and privileged to farm Wiley Vineyard — truly world-class terroir. And the addition of grapes from Valley Foothills Vineyard in Philo as well as a smaller quantity of grapes from Helluva Vineyard near Boonville contribute floral notes and delicious red fruit flavors.

2022 GROWING SEASON:

The 2022 growing season will be remembered for its continuing drought conditions, uneven fruit set, and September heat and rain events. The small crop showed an elevated amount of natural acidity and fresh fruit flavors. I am fortunate to be growing grapes in such close proximity to the Pacific Ocean and its moderating influence. Pinot Noir grape yields were substantially below historical averages and quality was good in this vintage.

WINEMAKER COMMENTS:

From the far reaches of Mendocino County, this wine is prototypical Anderson Valley Pinot Noir, a delicious combination of lavender aromas, ripe fruit flavors, and sous bois elements. Brilliant ruby red in color, this Pinot Noir offers up a complex mélange of cherry cola, herbal tea, pennyroyal mint, forest floor, orange peel, and cinnamon spice. The luscious entry leads to mouth- filling, lightly crunchy cherry, berry patch, and dark plum flavors. The velvet-textured mid-palate is full of fresh fruit, with medium acidity and chocolate notes evident on the saline and intriguingly savory finish.

VARIETAL:

100% Pinot Noir

CLONES:

Pommard, Swan, 2A (Wadenswil), 37, 115, 459, 538, 667, 828, 943

APPELLATION: Anderson Valley

HARVEST DATES: September 15, 19, 20, and 26, 2022

RELEASE DATE: July 1, 2023

ALCOHOL: 13.3%

pH: 3.5

TA: 6.2 g/L

AGED:

10 months in French and Hungarian oak [20% new]

COOPERAGES:

Billon, Damy, Kadar, Francois Freres, and Taransaud

CASES PRODUCED: 5,903 6/750 mL

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