



2022 Pinot Noir

This Pinot Noir is sourced from two distinct vineyards within the Petaluma Gap, with 76% originating from our Diamond Pile Vineyard and 18% from our Catapult Vineyard. Despite their proximity, each vineyard imparts unique characteristics to the final blend. Diamond Pile Vineyard is situated at the southwestern base of Sonoma Mountain, this vineyard boasts a western exposure, leaving the vines exposed to the elements. The soil composition is characterized by a clay loam top layer transitioning into a blend of sand, gravel, and rhyolitic bedrock. Natural stressors such as fog and wind, coupled with the planting of Dijon clones, impart the wine with a delicate, ethereal quality. Expect notes of blue fruits and spice, balanced with an elegant finesse. The Catapult Vineyard is nestled at the western base of Wildcat Mountain to the south, Catapult features direct diablo clay soils leading to rhyolitic bedrock. Here, heritage clones thrive amidst rolling hills, offering a more sheltered environment. This allows for the extraction of greater structure, power, and pure red fruit flavors, complemented by hints of sauvage. Marked by warmth, the 2022 growing season started with an early bud break. As the summer unfolded, temperatures remained consistent. However, intense September heatwaves posed challenges. The temperature surge prompted a harvest that started two weeks ahead of schedule. Fortunately, the fruit was brought in before the rainfall that happened a week later. Meticulous farming practices were employed to ensure the highest quality fruit. This included precise shoot positioning, rigorous cluster thinning, and judicious crop management.

Grapes are hand-harvested at dawn and vinified separately. Diamond Pile grapes undergo 20% whole cluster fermentation, while those from Catapult Ranch are 100% destemmed, each lot is vinified separately in open-top fermentors. After a 5-day cold soak and spontaneous fermentation, punch-downs occur 2-3 times daily for gentle extraction. Following a two-week maceration, the wine is delicately pressed and aged for 16 months in 45% new French oak before bottling.



VINEYARD

76% Diamond Pile
18% Catapult Vineyard
6% Lazy M

SOIL TYPE

Diablo Clay Loam

CLONES

115, 667, 2A, 13

PLANTED

1997

HARVEST

September 14 - 22

BRIX AT HARVEST

23.4

pH

3.70

ALC

14%

TA

6g/L

RS

.6g/L

AGING

16 months, 45% French