

2021 FOG VEIL PINOT NOIR

CERTIFIED SUSTAINABLE



WEATHER CONDITIONS FOR VINTAGE

The Russian River Valley had an excellent growing season in 2021. A relatively dry winter exacerbated drought conditions and resulted in a much lighter crop compared to average. Spring was relatively cold and peppered with freeze events both pre and post bud break. A warm dry summer provided ideal growing and ripening conditions mostly in the absence of extreme heat spells. The heat did arrive early to mid-August and drove early ripening in some of our warmer vineyard sites. As noted, drought conditions resulted in lower Pinot Noir yields but created intense aromas and flavors in exceptional fruit, the resulting wines show vibrant aromatics and great concentration of flavor. Our 2021 Fog Veil Pinot Noir harvest began on August 26th.

VINIFICATION COMMENTS

Fruit is predominantly hand-picked and gently de-stemmed, with 70% whole berries in tank. Cold soaked at 48°F for 3-5 days. Fermented in open top tanks, punched down 3 times per day during active fermentation.

WINEMAKER COMMENTS

NOSE: Blackberry, raspberry, red cherry, and molasses

PALATE: Plum and pomegranate are complemented by subtle hints of tea. A vibrant acidity and integrated tannins all combine for a generous mouthfeel and long, balanced finish.

ALC.	РН	ТА	R.S.	APPELLATION	AGING	CASES	BOTTLING DATE
14.7%	3.46	5.70 g/L	0.80 g/L	Russian River Valley	Matured in 100% French oak, 33% new for 16 months	2,500	February 6, 2023

WINEMAKER: CRAIG MCALLISTER

