

Our Rugged Elements series are limited production wines that reflect the diversity and richness of the very best vineyards in Sonoma County. Influenced by the elements that define the terroir - from the river to the soil and trees, to the dense fog and ocean, each wine is a unique expression of the single vineyard it was sourced from.

FROM THE WINEMAHER

In 2019, heavy winter and spring rains recharged the soil after years of drought and a moderate summer made for a steady growing season. Our Olivet Pinot Noir grapes were harvested pre-dawn on September 28th, 2019. We destemmed the grapes into stainless steel tanks and fermented on the skins for 14 days. The free run wine was then drained off the skins, settled and raked into oak barrels where the wine aged for 21 months. The very best barrels were individually selected by the winemakers for this wine.

TASTING NOTES

Aromas of ripe red plum and strawberry reduction are joined by subtle notes of lavender. The palate is soft with silky tannins, lush flavors of ripe red fruit and notes of dried rose petals, anise, and smoked bacon.

THE VINEYARD

Located in the heart of the Russian River Valley on Olivet Road, this vineyard is one of the first that we sourced Pinot Noir from in the 1990s and two decades later, it remains one of our best. The vineyard has the perfect combination of Goldridge sandy-loam soil and cool fog that flows in from the coast, creating the perfect conditions for Pinot Noir grapes.

WINEMAKING DETAILS

- Composition:** 100% Pinot Noir
- Harvest Date:** September 28th, 2019
- Harvest Method:** Handpicked
- Aging:** Barrel aged in 43% new barrels
- Acidity/pH:** 5.2 g/L, pH = 3.74
- Alcohol:** 14.9%
- Production:** 200 cases
- Bottled:** July 2021

VINEYARD DETAILS

- Region:** Russian River Valley
- Year planted:** 1996
- Planted Block Area:** 16 acres
- Rootstock:** 5C Teleki
- Clone:** 115
- Soil:** Goldridge sandy loam

