



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 14

pH: 3.46

Residual Sugar (g/L): 0.2

Total Acidity(g/L): 5.9

Volatile Acidity(g/L): 0.61

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Certified

Biodynamic: Viticulture Only

Sustainable certification: No

Vineyard & Viticulture Practice

The 2021 Anderson Valley vintage was marked by high quality and low yields, shaped by continuing drought conditions. Harvest was quick and concentrated, with grapes hand-picked at night over 11 days from late August to early September to preserve freshness. Fruit character and ripeness levels were intense, while natural acidity and structured tannins gave the wines density, power and precision. The result is a focused vintage with both concentration and balance.

Packaging Information

Barcode: 311408 010500 9

Case Weight (g): 860

Case Dimension (mm): L373 x W244 x H159

Bottle Weight (g): 1350

Bottle Dimension (mm): H300, Dia83

Type of Closure: Technical Cork Agglo

Vintage Notes

NA

Vinification

Small-lot fermentation batches were allowed to ferment spontaneously with indigenous yeast. Extraction was managed through a combination of punchdown, foot tread and pumpover during an average of ten days on skins before pressing in a small basket press. A cool, native malolactic fermentation took place in 60-gallon neutral French oak barrels and continued into the following spring. The wine was aged for 15 months before blending and bottling, with 2% whole cluster and 7% second-fill barrels supporting structure without new-oak dominance.

Tasting Notes

The wine shows a deep garnet colour. Aromas of black tea and dark berries are complemented by graphite, mushroom and savoury forest-floor notes. The palate is harmonious and balanced, with blackberry, black olive and blood orange bringing both depth and lift. Medium to full-bodied, it has a firm, robust texture framed by structured tannins and fresh acidity. The finish is bright, savoury and precise, reflecting the concentration and energy of the 2021 Anderson Valley vintage.

Food Pairing

Pair with duck breast, roast guinea fowl, mushroom pithivier, grilled aubergine, venison haunch, lentils with smoked bacon, or semi-hard cheeses such as Tomme de Savoie.