



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 14.4

pH: 3.72

Residual Sugar (g/L): 0.41

Total Acidity(g/L): 6.64

Volatile Acidity(g/L): 0.61

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: Yes

Vineyard & Viticulture Practice

Warrens' Hill is a hilltop vineyard site in Green Valley, leased by Merry Edwards in 2009 and replanted in 2012. The site had previously produced notable Pinot Noir but was in decline. Merry Edwards replanted it with cuttings saved from the Windsor Gardens Vineyard, preserving a valued clonal legacy. The name honours Warren Dutton, Warren Arnold and Merry's son Warren, connecting the wine to both Russian River Valley history and the personal story of the estate.

Packaging Information

Barcode: NA

Case Weight (g): 9634.3

Case Dimension (mm): L263.52 x W176.21 x H306.39

Bottle Weight (g): 1605.72

Bottle Dimension (mm): H307.98, Dia82.55

Type of Closure: Cork

Vintage Notes

NA

Vinification

Pinot Noir grapes were hand-picked on 14 September 2018 and hand-sorted both in the field and at the winery. The fruit was fully destemmed, with whole berries transferred to the fermenter, followed by a ten-day cold soak to build aromatic detail and structure. The wine was aged for ten months in French oak, 68% new, before bottling in August 2019. The blend is entirely Windsor Gardens clone.

Tasting Notes

The nose is fragrant and expressive, with boysenberry, Rainier cherry, blueberry and plum, supported by savoury notes of fresh earth and crushed oregano. The palate opens with dense, dark fruit, balanced by ample acidity and mouthcoating tannins. Medium to full-bodied, it combines aromatic elegance with depth and structure. A subtle pine forest note carries through the long, fresh and persistent finish.

Food Pairing

Pair with duck, pork, beef, roast chicken, lamb, mushroom dishes, charcuterie, truffle pasta or cheeses such as Comté, Gruyère and mature Cheddar.