



RESERVE **R** EDITION

2024 Pinot Meunier

TASTING NOTES

Notes of black cherry, raspberry, and a hint of currant. Its lighter structure reveals tart fruit flavors harmonized with delicate spice and earthy touches. Lively on the palate.

TERROIR

Cool morning fog sweeps from the Pacific Ocean over the Russian River Valley nearly everyday. This unique climate produces diurnal swings ranging from 30F° to 40°F, allowing the delicate Pinot Meunier grapes to ripen longer on the vine. This longer hang time increases flavors and complexity.

VINTAGE

Following a cool, wet winter and cool spring the Russian River Valley experienced balanced growing conditions in 2023. Mild, lengthy summer warmth was offset by cool evenings, preserving bright acidity and varietal clarity. As harvest neared, consistently gentle daytime temperatures and cool nights enabled grapes to ripen evenly, resulting in a vibrant, expressive vintage marked by freshness, aromatic intensity, and elegant structure.

WINEMAKING

The 2023 Pinot Meunier was hand picked, hand sorted and destemmed into open top fermenters. A five day cold soak allowed for upfront gentle extraction. Once the fermentation was completed the wine was barreled down to neutral French Oak barrels and aged for 8 months. This minimal approach captures the subtle beauty of Pinot Meunier.



ALC. 13.7%
PH 3.56
TA 5.7 g/L
SIZE 750ML

A Beautiful Experience.