



## 2021 Petaluma Gap Pinot Noir, Sears Point Vineyard

As long-time lovers of Pinot Noir we occasionally feel the call to produce one of our own.

For years, driving from Napa to San Francisco, rounding Sears Point alongside the San Pablo portion of the cold and foggy San Francisco Bay, we've gazed up at the wind-swept bluffs, basking in mist-filtered sun, and thought "Pinot Noir."

In 2021, a friend, who interned for us some years ago, asked us if we wanted to purchase some fruit from a vineyard that he was managing and converting to organic farming. It was at the top of the ridge overlooking Sears Point, a straight shot across the Bay to San Francisco. Rocky, windy, foggy, dry, perfect for Pinot Noir. He gave us first pick of the vineyard. We said "yes," and chose two spots for our fruit.

This Pinot noir shows all the floral aromatics, red fruits, tangy acidity, and earthy depth that would be expected from cool climate California coastal Pinot Noir.

The wine was a co-fermented blend of the Dijon clones 115 and 667. We vinified it in three small tanks, one destemmed, one with 50% whole clusters, and one with 100% whole clusters. We were looking for complexity, and to learn something about maceration (we learned that we like all three methods). We did two manual punch downs per day. We pressed after ~14 days on the skins and aged the wine in neutral Puncheons.

The pH is 3.66, the TA is 6.9 g/l, and the alcohol is 12.0%. 196 cases were made.