



2021 Pinot Noir Emmaline Ann Vineyard, Sonoma Coast

Vineyard Details

Vineyard	Emmaline Ann
Planted	2001
Elevation	600 Feet
Miles from Coast	8 Miles
Clones	777 & 115
Soil	Goldridge fine sandy loam
Harvest	September 16 th 2021

Winemaking Details

Barrel Aging	20 Months in French oak barrels – 50% new
pH	3.45
Alcohol	12.8%
Bottling	May 10, 2023
Production	45 Cases
Drinking Window	2023 - 2038

Growing Notes

The Emmaline Ann Vineyard is a three-acre vineyard near the town of Freestone. In 2001, Wayne and Nancy Hunnicut planted this vineyard, which is named after Nancy’s grandmother. Facing southwest, towards the Pacific Ocean, the vineyard climate is moderated by morning and afternoon fog.

In 2021, we started the year with great anticipation after the devastating 2020 vintage where we did not harvest anything. The season started off with a mild winter with some unusually warm days in January. Despite the sporadic warm weather, budbreak happened at a normal time in mid-March. We had moderate temperatures in the spring and summer. The harvest started in early September and we were finished before the end of the month. Due to the balanced climate and yields, quality was fantastic and we think that it is one of our best vintages.

Tasting Notes

This wine opens up with aromas of just ripe strawberries and tart cherries followed by hints of forest floor and rose petals. The palate has textured notes of cranberries and ripe raspberries along with clove and dried chanterelle mushrooms. Beautifully elegant tannins and structure provide a long-lasting finish.

