



2022 Pinot Noir Rae, Sonoma Coast

Winemaking Details

Barrel Aging 20 Months in French
oak barrel - 100% new

pH 3.43

Alcohol 14.1%

Bottling May 8, 2024

Production 25 Cases

**Drinking
Window** 2025 - 2041

Harvest September 10th

Growing Notes

Starting with the 2018 vintage, we have created this wine named after Katy's mom, Janna Rae. As the wines are aging in French oak barrels, Katy tastes each barrel on a regular basis and makes notes on each one. After about 15 months, she selects the barrel that she believes is the best of the vintage. Each year, this special barrel can be selected from any of the vineyards in our portfolio.

We began the 2022 season with bud break starting in February and the rest of the growing season continuing to track on the early side. We started harvesting in late August and were completely finished picking by September 13th. Lighter-than-average yields also contributed to incredibly nuanced and intense flavor characteristics. Meticulous farming and careful winemaking techniques came together to make this vintage a stand-out year with each cluster reaching a beautiful level of ripeness and balance.

Tasting Notes

This captivating wine opens with aromas of bright cherry, spiced plum, and turned earth. Layers of cranberry and strawberry seamlessly intertwine with notes of baking spices and leather. The wine finishes elegantly with beautiful subtle oak notes.

