

2020 Ferrington Vineyard Pinot Noir

WINEMAKER NOTES

Black cherry and dark red fruit aromas jump from the glass, while a floral note captivates the senses. The nose is further complexed with wood spices and citrus notes. This vintage of the 2020 Ferrington Vineyard Pinot Noir is layered with red fruits and citrus; the brightness on the palate is a hallmark of the site. Comprised of a blend of 6 different clones, the complexity is compelling throughout the palate, all the way to the lengthy finish.

THE VINEYARD

Ferrington Vineyard is located in Mendocino County's Anderson Valley. The 70 acres of rich valley floor were planted with clones brought back from Burgundy. Six clones of Pinot Noir, including Pommard (UCD4), 115, 777, 667, 943 and Romanee-Conti selection, comprise about 27 acres of this vineyard.

HARVEST 2020

The 2020 growing season started out very dry and bud break was delayed. Early spring rains recharged the soil profile, but periods of extreme cold caused many frost events throughout the Russian River Valley. Late spring yielded ample sunshine and moderate temperatures, and the plants responded very well with excellent canopy growth. The season ended up approximately 12% warmer than average and did not have any heat spikes until August. Harvest started in haste on August 12, ahead of an extreme heat wave. On the night of August 17, the weather changed and there was a rare dry lightning storm that sparked a fire on a hillside in remote west Sonoma County; later named the Walbridge Fire. In the Russian River Valley, it took a number of days for smoke to settle. Based on test result for smoke taint on the grapes, several coastal vineyards were not picked. For the vineyards which were picked, either before the fire or before the smoke settled, the result was concentrated wines with a darker, more brooding complexion. The polish of the tannin, coupled with excellent concentration, should allow for a wide drinking window.

TECHNICAL NOTES

Barrel Description: 63% new, 37% 1 yr.

Barrel Aged: 16 months

pH: 3.37

TA: 0.61g/100mL

Alc: 13.6%

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\$75

