



Monument Tree Pinot Noir 2019

Varietals: 100% Pinot Noir

Barrel Age: 16 months in 66% New French Oak, 34% Neutral Oak

Winemaking Notes

The grapes were harvested early in the morning, then brought to the winery and hand-sorted. They were destemmed into half ton fermenters and allowed to cold soak for a week, punched down twice a day during that period. Once inoculated, punch downs continued until the wine was pressed a few days before fermentation completed. Once primary fermentation ended, the Pinot was transferred to barrel and stirred once a month until malolactic fermentation was complete. The wine did not need any fining and was bottled.

Harvest Notes

2019 was fashionably late to the party. We had late rain in the Spring which saturated the soils and slowed bud-break. Vigorous shoot growth early in the Summer initially suggested we would get back on schedule, but we settled in for a long cool summer. These late vintages make winemakers very nervous because rain can loom in late October. The Fall stayed remarkably dry, however, and all the grapes were picked and even fermented before the first storms. 2019 saw some of the longest hang-times I can remember. That extra time on the vine helped develop grapes bursting with flavor and translated to juicy, fruit-forward Cabernet Sauvignon.

Anderson Valley

Anderson Valley is the northernmost of the appellations the Meyers work with and is known for growing some of the best Pinot Noir in California. Only within the last decade have winemakers realized the vast potential of the region and flocked to the small area to make wine. Similar to the Yorkville Highlands, the Anderson Valley is a cool climate, where even during the hottest day, winds off the Pacific Ocean will drop the temperature to 50°F at night. This variety of heat and cold impacts the grapes, creating pronounced fruit characteristics, yet maintaining a balanced acidity.

Tasting Notes

Frankly, the 2019 Monument Tree takes the cake. One look at its pale color in the glass suggests it will be a light, and perhaps simple, wine. But at first whiff the aromas of perfume, tangerine, currant, raspberries—all backdropped by vanilla and tobacco—are both surprising and alluring. The intensity of the palate is what is really surprising about this Pinot Noir. It's incredibly concentrated: both velvety and, well... intense. With each sip, it's hard to describe how many flavors come to mind.

Pairing Notes

A juicy leg of lamb is a natural pairing with the '19 Monument Tree, as are a succulent and slightly gamey duck breast and, of course, anything that incorporates wild mushrooms.

About Meyer Family Cellars

Meyer Family Cellars is a family affair. Born with winemaking roots, Matt Meyer began the winery in 1999 with his father, Justin Meyer, the legendary winemaker and co-founder of Silver Oak in Napa Valley. Working alongside his Australian co-winemaker, Karen Meyer, who also happens to be his wife, Matt's goal soon became clear: to make wine from the terroirs that do right by the grapes. Today, Matt and Karen produce wine from three appellations: Mendocino County's Yorkville Highlands provides Syrah, Petite Sirah, and Sauvignon Blanc; from Mendocino's Anderson Valley come Pinot Noir and Chardonnay; and in the heart of Napa Valley, Oakville Cabernet Sauvignon is the winery's signature offering. The Meyers source the best grapes from these three appellations in order to make balanced, structured wines that reflect the terroirs. Meyer Family Cellars strives to share their wine with those who appreciate the potential for great California wine.