



2022 The AV Way Pinot Noir Anderson Valley, Mendocino

Harvest Notes

2022 was the last of three years of draught which was saved by a significant rainfall in April. This rain replenished the soil before a long summer allowing the vines to fully develop their canopy in the spring, followed by a lengthy summer of fruit development. Crop level, which is largely determined in the previous year was still very light. It was a relatively long, cool summer punctuated by a heat spike a couple weeks before harvest which ushered in the ripe fruit.

Tasting Notes

AV Way is a frontage road circuiting the Anderson Valley and is dotted with many small vineyards which contribute to this wine. This indulgent Pinot Noir can't help but be described as an incredible springy orange blossom sponge cake drizzled with a raspberry sauce, topped with fresh strawberries, and dusted with bits of lemon peel and a hint of lavender. Subtle oak adds spices of cinnamon, nutmeg, and perhaps a dash of anise. The pronounced acid leans in; smoothing an already silky palate. We will never know if it will age because it tastes so good now you'll want to drink it immediately.

Winemaking Notes

The grapes were harvested early in the morning, then brought to the winery and hand sorted. The fruit was destemmed into a fermentor 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. This delicate wine did not need fining and was bottled 10 months later.

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Harvest Date: September 13th
Clone: Pommard 4
Barrel Age: 10 months
25% new French oak, 75% neutral oak
Appellation: Anderson Valley, Mendocino
Bottled: August 18th 2023
Bottle Size: 750ml
Production: 149cases
Alcohol: 13.5%
Total Acidity: 6.3 g/L
pH: 3.49