



2021 Monument Tree Pinot Noir Anderson Valley, Mendocino Technical Sheet

Harvest Notes

2021 was the second dry winter we experienced in a row. Under these circumstances, the vines started with only about half the normal water in the soil when they began growing in April. As expected, it was an early-ripening season, with a very small crop. The saving grace was a long cool summer which produced mature flavors at moderate alcohols.

Tasting Notes

The Monument Tree Vineyard offers an opportunity to produce a wine that is a unique combination of bold and elegant. Immediately the nose conjures ripe boysenberry, elderberry entwined with the dark, enigmatic sweetness of dried currants, and a tartness that only pomegranate can evoke. A Moroccan spice market is just below the surface with clove, cardamom, and a hint of star anise, and surprisingly a finish of rose flavored Turkish delight. Yet this wine doesn't forget where it's from with dark undertones of a Redwood grove and wet pine needle. If you don't smell these things you're not trying hard enough.

Winemaking Notes

The grapes were harvested early in the morning, then brought to the winery and hand-sorted. They were destemmed into half-ton inventors 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 was found to not need any fining and was bottled nine months later.

Monument Tree Vineyard Pinot Noir Tech

Harvest Date: September 15th, 2021
Clone: 115
Barrel Age: 16 months
66% new French oak, 34% neutral oak
Appellation: Anderson Valley, Mendocino
Bottled: February 9th, 2023
Bottle Size: 750ml
Production: 128 cases
Price: \$58
Alcohol: 13.5% by vol.
Total Acidity: 6.5 g/L
pH: 3.53