

HERON

2020 HERON PINOT NOIR
CALIFORNIA

EXPERIENCE

Roasted red fruit, wild strawberry, earth driven, herbal, peppery. Precise and elegant, with silky tannins and beautiful length of fruit.

PLACE

Monterey, West side of Paso Robles, and Russian River. An elegant composition of sustainably farmed grapes from several of California's cool, marine influenced micro-climates.

VINEYARD

We use several different clones. Wadenswill adds brightness—think sour cherry and crushed strawberries. Pommard 4 delivers earthiness. Sustainably farmed, these vineyards use no fertilizers nor soil amendments. Complexity is achieved with blending appellations, not varietals.

WINEMAKING DETAILS

- Night harvested
- Fruit delivered to winery cold
- Partially destemmed clusters
- Pre-fermentation and 48 hour cold soak to maximize fruit and color extraction
- Pump over usually 3 x a day until 10 brix, then 2 times a day
- After primary fermentation is complete we finish malolactic in neutral barrels for complexity
- Our wine is aged in Francois Frere medium toast neutral barrels for 12 months
- Alc. 13.5%

LAELY'S NOTES

I've been making Pinot Noir in California since before the varietal was "in". I make it because I love it, especially if it's 100% Pinot. There's something so magical about cool climate Pinot Noir, especially maritime influenced. Not only bright and fresh, there is a complexity which belongs to this varietal alone. Delicacy and elegance are emphasized over power.

