

2021 WESTLANDS PINOT NOIR



Our WestLands Pinot Noir elegantly captures the essence of the West Sonoma Coast. Sourced from a selection of vineyards that reside in close proximity to each other with influences from the Pacific Ocean on the west side of the Sonoma Coast AVA, this wine is delicately crafted from our best barrels hand picked by Winemaker Katy Wilson.

In 2021, the vintage was slow and steady, which allowed the fruit to gradually ripen, holding its acid and allowing it to develop complexity on the vine. The majority of the fruit for this bottling was picked in mid-September, delivering generous yet balanced yields.

Fun Fact: The first vintage of WestLands Pinot Noir was crafted in 2014 and has since gained a following among our club members and long time customers.



VINEYARD DETAILS

APPELLATION Sonoma Coast ELEVATION 350 ft.

SOIL Goldridge fine sandy loam CLONES Pommard, 667, 777

WINEMAKING

WINEMAKER Katy Wilson HARVEST DATE 09/14 to 09/21/21 BOTTLING DATE 05/10/23 AGING 33% new oak, 20 months in barrel

TECHNICAL DATA

ABV 13.9% pH 3.43 BRIX 24.2 CASES PRODUCED 200

TASTING NOTES

NOSE Red raspberry, black tea, spice

PALATE Wild strawberry, cranberry, forest floor, elegant tannins

FINISH Lingering, delicate, pretty, nice acid and spice

CHEF NOTES

Pinot Noir is very food friendly and pairs so well with many dishes on the table. We love pairing this with a medley of sautéed wild mushrooms - like porcinis, chanterelles, and trumpets - over a plate of pasta, finished with Parmesan.