



Pinot Noir
Tina Marie Vineyard
Green Valley of the Russian River Valley
2022

Harvest Dates:	September 2 nd , 2022
Grape Source:	100% Tina Marie Vineyard Green Valley AVA of the Russian River Valley
Clonal Blend:	47% 115, 27% 777 and 26% 667.
Aging:	10 months in French Oak Barrels 50% new
Alcohol:	13.5%
Yeast:	Indigenous, RC212, and Assmanhausen
Production:	29 Barrels
Release Date:	September 2023
Winemaker:	David Tate

Vineyard Notes: The 2022 vintage was a warm one. We continued with our fourth drought year in a row. A warm spring pushed both budbreak and flowering ahead of normal. Fortunately, the cool and foggy mornings and warm afternoon sun combined with the gold-ridge limestone soil allowed for the development of some immaculate flavor development in Green Valley. Some record-breaking heat was fortunately missed as it came in days after we picked on September 2nd.

Winemaker Notes: Clone 115 was put into a tank alone, while clones 667 and 777 were co-fermented in the same tank. Both tanks were cold soaked for 5 days in small open top fermenters. When we shut the cooling off, we let the indigenous yeast begin fermentation allowing a unique level of complexity. Following this we inoculate with RC212, a Burgundian yeast and Assmanhausen a German yeast. Gentle pump overs occurred twice a day for nine days, one with air exposure and one closed off. After draining and pressing the wine we put the wine into barrel to go through malo-lactic fermentation on its lees, leaving the wine for two months. The extended sediment contact allows for an additional layer of complexity. A range of coopers contributed to the 50% new French oak used.

Tasting Notes: The 2022 Tina Marie Pinot Noir is a beautiful medium ruby color. The nose is very bright and fragrant filled with pomegranate, cherry blossoms, white pepper and fresh truffles. Slight dusty cocoa and an edge of cinnamon spice also make up the aromatics. Due to a five-day cold soak there is a beautiful viscosity to the wine. The palate is full of red berry fruit, raspberries and strawberry jam which is balanced with a nice gravel minerality. This vintage has a bit more grip as far as the tannins are concerned, however the fresh acid from this cool sub-appellation keeps them in check. There is a long fresh cherry finish. This pretty wine will age nicely over the next 5-6 years (2028-2029).