



# ADMIRE

SONOMA COAST  
PINOT NOIR  
2022

This Pinot Noir shows a deep garnet red color. The aromas are fresh with raspberry, red fruits with a soft earthy tone. There are vanilla notes from French oak barrel aging. The palate is lush with roundness, texture, and fruit purity. Tannins are balanced and the finish is firm and refreshing. The length of the wine is elegant and shows harmony and textural balance. Enjoy now or cellar for 3-5 years.



**VINEYARDS** This wine is 100% Pinot Noir, sourced entirely from the heart of the Russian River Valley and Green Valley AVA.

**HARVEST** Early September 2022.

**WINEMAKING** Fruit was rigorously hand sorted and fully destemmed to open top fermenters with no crushing. Moderate cold soaks (4-5 days), warm fermentations, and minimal punch downs were in order to adapt to what nature provides. Total skin contact ranged from 11-18 days with all fermentations being carefully basket pressed and put to barrel on full fermentation lees for ML.

**AGING** 100% French oak; 30% new for 9 months.

**BOTTLING** April 2023, 625 cases produced.

**PH** 3.54

**TA** 0.65 g/100 ml

**ALCOHOL** 14.1 %

**ACCOLADES** 91 points Wine Enthusiast

