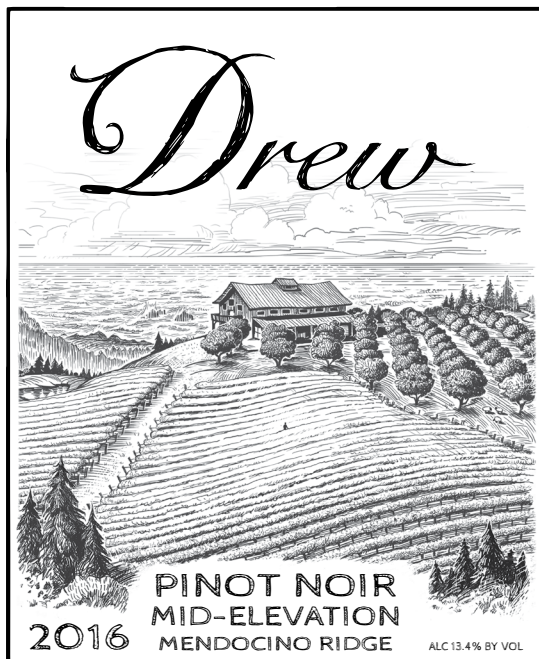


Drew

PROFILE

With over 25 years in the wine business in Central and Northern California, Jason Drew brings a vast depth of knowledge and a holistic perspective to his winemaking. Drew focuses on small lot coastal Pinot Noir and Syrah from Anderson Valley and the Mendocino Ridge. For his sourced fruit, he has long standing partnerships with several local vineyard growers who share his passion for sustainable and meticulous farming practices. Single vineyard sources are chosen for their climate, clonal selection and complexity of soil type. Winemaking practices remain focused on traditional methods that include whole cluster and native yeast fermentations, hand punchdowns and no fining or filtering.

From the winery: "This deep mineral driven Pinot Noir hails from several mid-elevation vineyard sites, those in the 1200-1400 ft range within the Mendocino Ridge coastal viticultural growing area. The Mendocino Ridge is the most westward growing area in Mendocino County. These coastal sites are closer to the ocean and closer to the fog line, which is typically at 900- 1000 ft, providing persistent cooling during the growing season giving this wine darker fruit character along with taut acidity to align the gorgeous blue and dark red fruit tones along with conifer, forest fungi and quartz mineral notes to round out this gorgeous northern coastal expression."



SPECIFICATIONS

Wine: Pinot Noir "Mid-Elevation"

Varietals: Pinot Noir (40% 667, 18% Rochioli, 18% Pommard, 16% 115, 8% 828 clones)

Appellation: Mendocino Ridge AVA

Location: 54% Valenti Ranch, 25% Estate, 21% Fashauer Vineyard

Agricultural Method: Organic, Sustainable, Vegan 

Production: 735 cases

Vinification: 18% whole cluster fermentation. barrel aged for eleven months. Fermented with native yeast. Aged in 8% new French oak.

Tasting Notes: Darkly colored with slightly purple highlights. Rich earth and mineral on the nose with wet iron stone, black cherry and fresh cut rose stems. The wine evolves and gains depth with each smell adding fragrant forest scents of juniper, huckleberry and fresh humus and truffles. On the palate the wine has a worn velvet structure with blood red plum, black cherry with a mineral finish.

Alcohol: 13.3%

Acidity: 6.5 g/l

pH: 3.50

