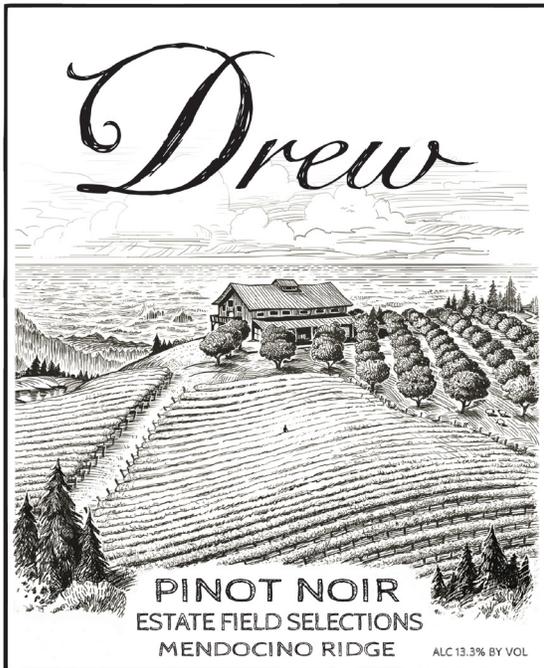


Drew

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.

This is the inaugural release from Drew's estate site located 3.3 miles from the ocean, 1,250 feet in elevation on a south slope on the edge of the coastal ridges that are Mendocino Ridge appellation. The site was carefully chosen after years of research. The climate and soils are about as ideal as one could find for a Pinot Noir vineyard. Ancient ocean floor soils of decomposed sandstone and shale, high in iron and quartzite with a perfect ratio of sand, gravelly loam and clay. Marginal fertility combined with excellent water holding capacity and good drainage makes for an extremely compelling site.



SPECIFICATIONS

Wine: Pinot Noir "Estate Field Selections"

Varietals: Pinot Noir (Pommard, 943, 115, Swan, 667, Mt. Eden clones)

Appellation: Mendocino Ridge AVA

Location: Drew Estate - 1250 ft

Exposure: South

Soil: Decomposed sandstone, shale, chert, sandy clay loam

Vineyard Age: Planted in 2011

Yield: 0.5-1 ton/acre

Agricultural Method: Certified Organic, Biodynamic, Sustainable, Natural, Vegan 

Production: 149 cases

Vinification: 20% whole cluster fermented with native yeasts. Gravity racked twice and barrel aged for 11 months in used French oak barrels.

Alcohol: 13.50%

Acidity: 6.6 g/l

pH: 3.54