

Proem No. 1

SONOMA COAST



2021 Vintage

TASTING NOTES A wine of pure complexity and refinement showing dark fruit, candied violets and savory spices in the opening aromas. Dense and structured, this latest offering is powerful, yet balanced with distinctive polish in the silken layers of black cherry, plum, blackberry and wild mushroom that linger along the palate to a satisfying finish.

GROWING SEASON The 202I Sonoma Coast vintage is marked as having exceptionally high quality for both red and white varietals. The 202I Pinot Noir budbreak and bloom were similar to the 2020 season, both taking place slightly later than the five-year average. Veraison and harvest were within a few days of our five-year average with no heat spikes during the growing season. The long, mild growing season allowed for extended hang time and exceptional flavor development.

WINEMAKING NOTES

VARIETAL BREAKDOWN

[100% Pinot Noir

VINEYARD SELECTIONS

Sourced from block 225 of our Quarter Moon Vineyard on the western Sonoma Coast: I00% Calera clone.

BARREL AGING

The wine was aged for fifteen months in 50% new French oak and 50% used French oak barrels before bottling.