



2022 RESERVE PINOT NOIR

93 PTS

Northcoast Wine Challenge

90 PTS

Wine Enthusiast

TASTING NOTES

Redwood Valley Vineyards, our home ranch originally planted in 1955 and located at 837 feet in elevation, was the source for 60% of this organically farmed 2022 pinot noir. The remaining 40% was picked from our tasting room vineyards located in Redwood Valley. After being hand-harvested, the fruit was delivered to our winery where it was destemmed, crushed and moved to stainless steel tanks where it underwent primary and secondary fermentation. The resulting wine was then racked to barrel where it was aged for 7 months.

A lovely color of dark red rose petals with flashes of red jewel tones. On the nose, initial aromas of strawberry, black cherry and sandalwood spice with just a subtle hint of toasty, new French oak. At first sip you're greeted with ripe red fruits, creamy acids and that classic Mendocino mineral component. On the mid-palate it is soft and velvety, with flavors of black cherry and red licorice. A touch of sweet vanilla from the French oak barrels rounds out the smooth finish.

APPELLATION: Mendocino

SOURCE OF GRAPES: Estate grown, certified organic grapes from blocks N1 and N2 on Redwood Valley Vineyards (60%) and our tasting room vineyards in Redwood Valley (40%)

PROPRIETOR: Martha Barra

WINEMAKER: Randy Meyer

VINEYARD MANAGER: Roberto Gonzalez

PRODUCTION: 996 cases

ALCOHOL: 14.50%

pH: 3.48

RS: .26 grams/100 ml

TA: .61 grams/100 ml

VARIETAL COMPOSITION: 100% pinot noir

AGING: 7 months / 25% new French oak, balance in neutral barrels

COOPERS: Radoux, Francois Freres, Tonnellerie 'O, Nadalie, Marchive

PACKAGING: Bottle weight without cork = 497.80 grams / Cork-recyclable and made from renewable plant-based materials derived from sugarcane



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FAMILY OWNED SINCE 1955 • ESTATE GROWN • ORGANICALLY FARMED • HANDPICKED