

Gowan Creek Vineyard flourishes in the heart of Anderson Valley. First planted in 2000, the unique terroir of this site brings together elements from both the valley's warmer regions and its cool, northern "deep end." This combination of close proximity to the Pacific Ocean and long summer nights creates a wide diurnal temperature that results in an incredibly expressive and noteworthy wine.

This unassuming and classic Pinot Noir was produced as an exclusive one-time offering in the 2020 vintage. It is a rich and robust wine with effusive aromas of cedar, spice, and sun-kissed herbs. Powerful tannins and piercing acidity surround a smooth texture, with intense cherry and sweet herbal notes.

Fact of Note: Arrived with nearly ideal chemistry and fermented native to perfection.

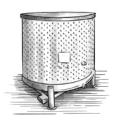




ABV 13.5%



TA 5.71 g/L



100% stainless steel

VINEYARD DETAILS

VINEYARD Gowan Creek Vineyard, Anderson Valley AVA

CLONES 828, Pommard

ORIENTATION Northeast / Southwest

TRELLISING VSP

SOIL Bearwallow

TECHNICAL DETAILS

FERMENTATION 100% stainless steel

ÉLEVAGE 51% new French oak for 16 months, prior to bottling 100% in stainless steel tank for 1 month

ALCOHOL 13.5%

pH 3.52

TA 5.71 g/L

TASTING NOTES

NOSE Effusive aromas of ripe cherry, fresh herbs, and a hint of cedar. Deeply layered and complex.

MOUTH Serious and rich with silky texture, piercing acidity, and powerful tannins. An unassuming classic.