WESTWOOD

38° 17' 30" N - 122° 27' 27" W

2018 WESTWOOD PINOT NOIR CLONE CALERA ANNADEL GAP VINEYARD, SONOMA VALLEY, SONOMA COUNTY



Farming

Biodynamic, Organic, Sustainable

Varietal

100% Pinot Noir

Clones

Calera, 115

Cases

100

pH 3.68 TA 5.43 g/L Harvest 9/21/18 Brix 25.3 ABV 14.8%

Tasting Notes

This dark and juicy Pinot Noir explodes with intense aromas of wild strawberry and mulberry, slowly opening to spices of cinnamon stick, clove and cocoa powder. The palate fills with juicy flavors of dried cherries and boysenberry, as dark chocolate and earthy richness hits the mid-palate to be powerfully finished with shaved milk chocolate and dried lavender. One of nine clones of Pinot Noir planted at Annadel Gap Vineyard, we are great admirers of this selections ability to toe the line between hedonism and grace.

Vineyard

The Annadel Gap Vineyard is a special place. Located between Mt. Hood and the Sonoma Mountains, our site is characterized by thick morning fog and strong afternoon winds. Alluvial, glacial, and sedimentary influences create a wide array of soil types. Ideal growing conditions, varied soils, and our biodynamic, organic, and minimal-impact farming methods yield precise, balanced fruit.

Winemaking

The grapes from our Calera Pinot Noir clone were hand-harvested at night, then sorted and fermented. 6 days cold soak, gentle punch downs 1-3 times daily, 16-18 days on the skins, gently basket pressed to French oak barrels (75% new). Aged for 18 months then bottled unfiltered.