



**THE WINE** — OUR 2019 PINOT NOIR VIVIDLY REFLECTS THE ENVIRONMENT SURROUNDING CAMP MEETING RIDGE, WITH COMPLEX AROMAS CARRYING SAVORY FOREST NOTES AND SALTY WHIFFS OF COASTAL TIDE POOLS. DEEP AND EARTHY—EVEN A LITTLE BROODING—THE NOSE OPENS WITH MOUNTAIN MINT, BAY LAUREL, AND CRUSHED ROCK UNDER DARK CHERRY AND PLUM, WITH WARM SPICES (ALL SPICE, CUMIN, CORIANDER) AND A HINT OF ORANGE PEEL. THE PALATE IS MARKED BY GREAT ENERGY AND STRIKING TEXTURES. A GAMUT OF SAVORY NOTES EMERGES UNDER BITTER CHERRY, ESPECIALLY WET SLATE, FOREST FLOOR, AND HINTS OF COASTAL VEGETATION. ELEGANT, TIGHTLY WOUND TANNINS GIVE WAY TO A BRIGHT, CRUNCHY FINISH.

**THE PLACE** — For the 2019 Pinot Noir, we only used fruit from our organically farmed Camp Meeting Ridge Vineyard. Given the extremes of this site—intricate microclimates, diverse soils, and elevations ranging from 1,150 to 1,400 feet—each small block ripens at its own pace, and we hand-harvested in individual picks. Close proximity to the cool Pacific Ocean and well-drained soils allow the vineyard to produce Pinot Noir with exceptional complexity, depth, minerality, and natural acidity.

**THE VINTAGE** — The growing season was a rare repeat on the Sonoma Coast (following a superb 2018) of near-perfect conditions. In the winter, heavy rainfall set the vines up for healthy growth through the year. We even had snow on the ridgetop, aerating the ground under our cover cops for happier roots. Spring was sunny and clear but cool, leading to early bud break and promising a long growing season. Consistently mild temperatures followed through the summer, allowing the grapes to ripen slowly and evenly, retaining their vibrant acidity even as sugar levels rose. The perfect balance the vineyard gave us translated into an eloquent Pinot Noir in the bottle - a true expression of the land.