2022 EnRoute Pinot Noir
Russian River Valley, “Les Pommiers”

TECHNICAL NOTES

Appellation: Russian River Valley
Varietal: 100% Pinot Noir
Harvest Dates: August 18 – September 28, 2022
Fermentation: Open top fermentation, daily punch-downs
Skin Contact: 14 day average
Aging: 10 months in new French oak barrels
(30% new / 70% neutral)

Release Date: Fall 2023
Alcohol Level: 14.5%
First Vintage: 2007
Winemaker: Michael Accurso
Director of Winemaking: Andrew Delos

VINEYARD DESCRIPTION

Our Northern Spy Vineyard in Russian River Valley’s Green Valley AVA was an abandoned apple orchard that was groomed specifically for EnRoute. We are thrilled with the quality of the fruit coming from this site, which grows on the region’s famous Goldridge soils. Pommard 5, Mt. Eden, Swan, 2A and Dijon clones 115 and 777 are planted on 101-14 rootstock with 4 x 7 spacing in this vineyard. Our Amber Ridge Vineyard is located on rolling terrain in the upper Middle Reach area of the Russian River Valley. Planted with bilateral vertical trellising, the clonal mix includes Pommard 5, Calera and Dijon clones 115, 667 and 777 using 101-14 rootstock to limit vigor. Manzana Vineyard continues to play an important role in the Les Pommiers blend, with its hillside fruit planted in Green Valley to Dijon clones 114, 115 and Pommard 5.

HARVEST NOTES

Early budbreak and near perfect weather conditions throughout the summer allowed us to start picking our Russian River Pinot Noir in mid-August. Our estate Amber Ridge vineyard, located in the warmer middle reach area, was our first pick as usual. Some of our earlier Green Valley and Laguna Ridge sites were next to come in around the end of August. A Labor Day heat wave kicked the harvest into full gear as we continued to harvest from all around the Russian River Valley. We finished up the season with fruit from our cooler sites in the Sebastopol Hills neighborhood.

SENSORY EVALUATION

Aromas of fresh raspberry compote are complemented by notes of baking spice, and fresh rain on a forest floor. Generous-yet-soft strawberry preserve flavors expand on the palate, with elegant, silky tannins. A mouthwatering acidity glides across the finish.