



# HERON

PINOT NOIR

CALIFORNIA

2021

## EXPERIENCE

Garnet in color. Aromas of violets and ripe cherries mingle with earth notes. Crushed raspberry, sour cherry, and lightly toasted vanilla. Elegant and precise, with light bodied tannins and a soft silky finish.

## PLACE

Monterey, West side of Paso Robles, and Russian River. An elegant composition of sustainably farmed grapes from several of California's cool, marine influenced micro-climates.

## WINEMAKING DETAILS

Night harvested

Fruit delivered to winery cold

Partially destemmed clusters

Pre-fermentation and 48 hour cold soak to maximize fruit and color extraction

Pump over usually 3 x a day until 10 brix, then 2 times a day

After primary fermentation is complete, we finish malolactic in neutral barrels for complexity

Our wine is aged in Francois Freres medium toast neutral barrels for 12 months

Alc. 13.5%

## LAELY'S NOTES

I've been making Pinot Noir in California since before the varietal was "in". I make it because I love it, especially when it's 100% Pinot. There's something so magical about cool climate Pinot Noir, especially maritime influenced. Not only bright and fresh, there is a complexity which belongs to this varietal alone. Delicacy and elegance are emphasized over power.