

HERON

2021 HERON PINOT NOIR
CALIFORNIA

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.

VINEYARD

We use several different clones. Wadenswill adds brightness-think sour cherry and crushed raspberries. Pommard 4 delivers earthiness. Sustainably farmed, these vineyards use no fertilizers nor soil amendments. Complexity is achieved with blending appellations, not varietals.

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.

