

PINOT NOIR / MER SAUVAGE RUSSIAN RIVER VALLEY TWENTY 22

WINE STORY

This wine is the result of years of curiosity, research, and discovery; it was aged exclusively in proprietary barrels made for Longboard Vineyards by Tonnelerie De Mercurey, our favorite Burgundian Cooper. The road that led to developing the special regime used to age and toast these barrels began in 1988, with discussions I had with Andre Telisheff in between tasting sessions while he consulted at a winery I was working for. It occurred to me at the time that the practice of using new oak barrels and then having to use finning agents to eliminate some of the harsher tannins extracted into the wine was a wasteful one. I set on a path to create a barrel that would be fine-tuned so that the fruit character would shine without being masked by edgy aromatics or bitter compounds, it allows us to bottle a balanced Pinot Noir that is unfinned and unfiltered.

WINEMAKING

Grapes are harvested by hand in the middle of the night and destemmed into small open top tanks with a low height to width ratio. The berries are soaked for three days and then allowed to warm up naturally as our winery's resident (indigenous) yeast take over the fermentation. We practice minimal punch-downs, just enough to release the trapped heat. After ageing in French Oak barrels, the wine is bottled unfinned and unfiltered.

ENJOYMENT

We age this wine in barrel for about 15 months and bottle it unfinned and unfiltered; a slight haze or sediment is normal. Our recommended drinking window is summer 2024 and through 2036. One of my favorite things to pair with it is a crusty bread and well-aged cheeses but I'll never say no to perfectly cooked duck breast. Enjoy.

DETAILS

Varietal: **100% Pinot noir**

Barrels: **100% Mercurey MS Barrels**

AVA: **Russian River Valley, Sonoma County**

pH: **3.69**

TA: **6.7 g/L**

Alcohol: **14.1%**

