

Minus Tide

2022 Pinot Noir

Hacienda Sequoia Vineyard, Anderson Valley Mendocino



Minus Tide
Pinot Noir

Tasting Notes: Displaying excellent fruit concentration due to the vineyard being dry farmed, this beautifully balanced Pinot Noir has a dense fruit profile of black cherry, plum, and baking spice. With sophisticated structure, supple mid-palate weight, and soft-shouldered tannins, it deftly balances the line between elegance and power. A classic and refined expression of Anderson Valley Pinot Noir.

The Vineyard: Hacienda Sequoia Vineyard - Anderson Valley AVA, Mendocino

Hacienda Sequoia Vineyard is located in the coolest, fog-shrouded part of Anderson Valley nicknamed the “Deep End” due to its close proximity to the coast. This small, 2-acre Pinot Noir vineyard was originally planted in 1999, and is named after a towering, magnificent redwood tree that overlooks the vineyard. Sitting on the eastern foothills of Anderson Valley at 500ft elevation, it is southwest-facing, organic, and dry farmed.

Winemaking: Native yeast. 10% whole-cluster fermentation in small, open-top fermenters. Aged in neutral French oak barrels for 10 months. Unfined and unfiltered.

Vintage: 2022 was a mild, even growing season, and through late summer, it was a picture-perfect vintage. The dry-farmed nature of our vineyards and corresponding low yields allowed us to pick before the late-season heat and early rains, resulting in a stellar vintage for our wines.

Technical Details:

Composition: 100% Pinot Noir

Clone: Pommard

pH: 3.24

TA: 6.8 g/L

Brix at harvest: 22.8

Alcohol: 13.6%

63 cases produced

SRP: \$60