



2022 Pinot Blanc  
Shop Block, Dutton Ranch  
Russian River Valley

If you cut your teeth on the first Kistler Chardonnays like I did, you no doubt get excited when you hear the words Shop Block. This block was home to some of the first grapes planted on Dutton Ranch and was used by Steve Kistler to start his eponymous label. Sadly, those Chardonnay vines are long gone, but the block was replanted to Pinot Blanc in the early 2000s and the legacy lives on in this sexy little wine. Chiseled from the sandy Goldridge Soils of the Russian River Valley, this zesty white wine tastes of saline, lychees, and white flowers.

100% Pinot Blanc  
100% Whole Cluster Pressed  
Ambient yeasts  
50% Concrete Fermented  
50% Stainless Steel Fermented  
Aged In Concrete and neutral French Oak  
Free So2 @ Bottling – 23ppm  
3.35 pH  
12.5% Alc By Vol

Tasting Note:

Aromatic white flowers, lychee and exotic perfumes of musk and sea air. Bright, focused, and alive this wine pulses with electricity. The palate adds some roundness and weight, and all that soft-middle Pinot Blanc fruit is present, but it is the salt and sand and concrete that keep the laser beam focus of this wine in the forefront. Impossible to have one sip, you will want to buy this by the case and have it handy as the weather warms this spring season.