

PINOT NOIR

Moonshine ranch vineyard \bullet russian river valley 2022



2022 Vintage

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MOONSHINE RANCH VINEYARD

95 points – J. Molesworth, Wine Spectator 94 points – Antonio Galloni, Vinous

2021 Vintage

96 points – Erin Brooks, Wine Advocate 94 points – J. Molesworth, Wine Spectator

WINEMAKING DETAILS

Fermentation: 100% neutral French Oak; 100% Malolactic; on the lees with daily battonage
Oak: 50% new French Oak,
50% neutral French Oak, 10 months
Case Production: 341

VINEYARD DETAILS

Soil Type: Huichicha Rootstock: 101-14, 3309 Clones: 115,114, 113 The 2022 season started out with ideal conditions with early rains helping to push bud break into Spring. While we encountered instances of shatter (a grape berry fails to develop because of incomplete pollination) due to frost, this was limited to specific vineyards. Meticulous attention was given to addressing this issue, as we diligently assessed each block and thinned any clusters affected by shatter. Thankfully, the summer months offered the optimal combination of warm days and perfectly cool nights. However, Labor Day weekend launched what has been marked as one of the most heat-intensive 7-day periods on record for Sonoma County, resulting in a significant number of vineyards reaching their ripening stage simultaneously.

VINEYARD CHARACTER

This petite vineyard was planted in 1995 and 1996 at 2,500 vines per acre and is situated on rocky fertile ground with lots of exposed cobblestones. The rows are north/south oriented, which allows for indirect sunlight to influence the even ripening clusters. Three Dijon clones were grafted onto rootstock to match climate behavior and the unique properties of each specific soil series. Moonshine Ranch is named for the century-old draughty barn on the property. The high raftered building stands as a relic of times of old, as its heyday was during the prohibition era, serving as a small factory for prune brandy.

TASTING NOTES

Inviting aromas red cherry, blueberry, and fresh tilled soil are in the nose. Weighty upon entry, the balance acid complements the flavors of blackberries and rhubarb. Hint of pomegranate are found in the lengthy finish.