

Iron Filbert Vineyard

PINOT NOIR

— 2020



Winemaking

Aged on lees for 11 months in neutral French Oak barrels. Coopers include Atelier Centre France, Taransaud, and François Frères. We practice native primary and secondary fermentations, embracing the micro-biome present in our vineyard sites. 2020 was fermented in stainless steel for a shorter period than previous vintages, with just an average of 15 days of skin contact. A lighter extraction this vintage to keep the wines elegant and maintain the purity of the crop.

Notes

Aromatically this wine jumps out of the glass with citrus peel, iron infused violet, and a whiff of flint. On the palate this wine has a vibrant energy, striking balance, and middle weight charm. The sweetness of ripe fruit lingers delightfully on the palate and intertwines harmoniously with palpable, soft tannin. It is a Francophile style in that it is less extracted and subtle, but defined and beautiful.

Specs

ALC: 12.8% 340 cases