

# ERSOL

SONOMA COAST 2022

PINOT NOIR



---

APPELLATION	CALIFORNIA <i>Sonoma Coast</i>
-------------	-----------------------------------

---

BARREL	50% NEW FRENCH OAK Remond, Alain Fouquet, Francois Frère and Dargaud & Jaegle
	50% 1-2-YEAR-OLD FRENCH OAK

---

VARIETAL	100% PINOT NOIR
----------	-----------------

---

#### TASTING NOTES

On the palate, the ERSOL 2022 Sonoma Coast Pinot Noir opens with aromas of red cherries and raspberries with notes of black tea and sweet spice. On the mid-palate, ripe fruit flavors lead to soft, velvety tannins followed by notes of allspice and forest floor on a long, delicate finish.

#### VINEYARD NOTES

Within the larger Sonoma Coast appellation, fruit from MacMurray Ranch Vineyard, located more inland in the Russian River Valley AVA, grows at a higher elevation in loose, well-draining soil composed of sand and gravel. This soil composition, combined with the warmer climate and extended hours of sunshine, contributes to the complexity of the wine by promoting dark, concentrated fruit flavors. The warmer terroir also enhances the wine's rich fruit flavors and adds structured tannins, resulting in a well-balanced and flavorful profile. Complementing the blend, fruit from Nightwing Vineyard, which is planted in a variety of soil types including the notable Diablo soil, grows at elevations exceeding 1,000 feet along the mountainous eastern ridge of the Petaluma Gap AVA. This vineyard experiences dense morning fog followed by gentle afternoon winds from the nearby Pacific Ocean. The cool climate in this region stresses the vines, leading to smaller, more concentrated fruit clusters. This results in a wine with complex, fruit-forward flavors, balanced acidity, and notable minerality and salinity. The blend of grapes from these diverse appellations creates an elegant, fruit-driven, and well-structured wine.

#### HARVEST NOTES

In 2022, the Sonoma Coast experienced an overall temperate growing season throughout with winter rains followed by mild spring and summer temperatures and a late summer heatwave. Cool, marine-influenced mornings allowed for preserving acidity levels and minerality. These conditions allowed for the fruit to be harvested on September 1, 2022, resulting in a complex, fruit forward wine with good structure and concentration.

#### WINEMAKING NOTES

Following harvest, the fruit was fermented in small lots then gently pressed in a basket press to help soften the tannins. The wine was then aged for 12 months in 50% new French oak using a mixture of Remond, Alain Fouquet, Francois Frère & Dargaud Jaegle barrels with the balance being 50% 1-2-year-old French oak. Finally, the wine was then racked followed by resting through the following winter prior to being bottled.

---

PH: 3.70	TA: 6.5 g/L	RS: 0.7 g/L	ALC: 14.5%
----------	-------------	-------------	------------

---

TEL. 707.963.3365 | JG@GOTTWINES.COM

WWW.GOTTWINES.COM