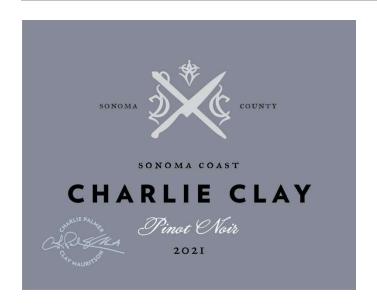


MAURITSON

Since 1868



2021 Charlie Clay Pinot Noir Sonoma Coast

Production: 100 cases

Appellation: Sonoma Coast

Composition: 100% Pinot Noir

Vineyards: 100% Starkey

Alcohol: 14.20 % by volume

Winemakers' Perspective

When budbreak arrived in late March, we had received only about 20 percent of our annual rainfall. And coming off the previous dry season, it was evident that early adjustments to crop levels and managing the canopy for more dappled fruit exposure would be beneficial, leaving the vines in a strong position to finish out the growing season. Our elegant 2021 Sonoma Coast Pinot Noir is the result of these dynamics and decisions, and it shows great finesse and freshness.

The fruit for this Pinot came from a single vineyard located in the western Sebastopol Hills. The Starkey Vineyard is planted in the classic Goldridge Loam soil that defines this region and the grapes are equal parts clone 828 and Pommard. The wine we produced expresses these elements and captures the essence and energy of the site's foggy mornings and breezy afternoons.

This nuanced and delicately detailed coastal Pinot Noir reveals aromas of rhubarb, dried oolong tea leaf and sweet loam earth, with hints of Bing cherry. It's delicately structured on the palate, with great freshness. Complementary tones of candied cranberry, magnolia blossom, lavender and warm spice linger gracefully on the finish. Our 2021 Sonoma Coast Pinot Noir will drink best over the next 4-7 years.

Cheers,

Clay Mauritson & Charlie Palmer

