

LES ALLIÉS PINOT NOIR 2020

Soils: clay, limestone and shale

Harvest Dates: 9/22–9/25

Spontaneous fermentation in wooden vat

ALC: 12.5%

Production: 51 cases

TASTING NOTES

pu-erh, pomegranate, charming

Certain wines are worth the wait. Only when the stars and moon align, or when moved by something that feels otherworldly, are we inspired to produce a *Les Alliés* bottling. It has been five vintages since our last Pinot Noir *Les Alliés cuvée*. Five vintages since tasting through our red barrels and serendipitously sharing a collective enthusiasm for a few standouts. *Les Alliés* abounds with

meaning. It translates to “the friends, the allies, the united ones,” and signifies our partnerships—the collaboration of Louis Barruol and Rick Rainey, our international bond between the United States and France, and our relationships with local growers and the community.

We like to frame this wine as a traveling, seasonal exhibition with limited tickets available. It’s full of spectacle and surprise, always on the move to highlight a unique blend of sites in each bottling. By nature, it must be a standout, worthy of its own showcase. Its ability to bring forth a clear picture of *terroir* and unite it with a profile that tempts with intrigue and uniqueness can only be the work of a true master of its craft, a true *artiste*.

