

# PINOT NOIR CLASSIQUE 2021

*Soils: Lansing, Angola and Conesus*

*gravelly loam on shale*

*Harvest Date: October 2-11, 2021*

*Spontaneous fermentation in wooden vat*

*ALC: 12.4%*

*Production: 715 cases*

## TASTING NOTES

*garrigue, marasca cherry, captivating*

Creating the Pinot Noir Classique is always so enjoyable because you can clearly feel a sense of the individual sites layered in this wine. With Pinot, our catalog of vineyards is much lighter than Riesling, which makes it easier to discern particular characteristics from 3-5 sites (rather than 10-15). We admire all of the Pinot *lieux-dits*, both for their conviction to transcribe the land and their ability to coalesce so harmoniously in the Classique.

This is the opportunity for each site to have their moment center stage while being fully supported by the rest of the cast. Take the intensity and wildness of Leidenfrost for example, which is softened by the supple figure of Bellows. Tango Oaks, our own beautiful version of Chambolle that provides lift and generosity of fruit.

Our Pinot Noir Classique is an open door to the possibilities of cool-climate Pinot grown on shale in our region.

