



2021 Greg La Follette Pinot Meunier

At 1,500 feet elevation on the north facing bench of Sonoma Mountain, van der Kamp vineyard is one of the oldest Pinot Meunier vineyards with plantings dating back to 1952. Its thin topsoil combined with loam, volcanic material and decomposed riverbed leads to a more structured wine and a unique terroir. It is farmed using environmentally sustainable practices.

Pinot Meunier has a lot of similarities in flavor and aroma to its sibling Pinot Noir but typically has higher acidity, more citrus character and is lighter in color. It can also exhibit hints of cigar and smoky flavors.

2021 Harvest

The 2021 vintage allowed us to hang this fruit into the second week of October in the upper reaches of the redwood-shaded portion of the vineyard. The pick was, as always, celebratory, with the van der Kamp and La Follette families and friends doing the picking into a 1-ton fermentor directly into the back of our winery truck, then sealed anaerobically and fermented “carbonic maceration” style.

Tasting Notes

Fickle and delicate, this wine has been pampered by careful handling during whole-cluster fermentation. Its floral fragrance is laced with huckleberry, maraschino cherry, dried herbs and tea-rose blossoms. At play on the palate are citrus zest, raspberry and confectioned fruit.

Appellation: Sonoma Mountain

Vineyard: van der Kamp Vineyard

Production: 50 cases

Alcohol by Volume: 11.9%

Residual Sugar: Dry (<.01%)

Winemaker: Greg La Follette

pH: 3.62 | **TA** 5.3 g/L

Size: 750ml

SRP: \$50.00