



Flagpole Pinot Noir 2021

Vintage Highlights

The 2021 growing season was a roller coaster of a year. A cool wet spring gave way to a blast of heat in early June that led to development of tight concentrated clusters. The harvest window was long and ideal, allowing for winemakers to pick just when we wanted. Our Flagpole block is on a steep eastern hillside along side our driveway as you approach our tasting room. The block is planted to Wadenswil, which is one of the later ripening clones of Pinot Noir and as a result it is often picked towards the end of harvest. The Flagpole block was harvested on October 7th.

Winemaking

Our Flagpole Pinot Noir was brought into the winery, hand sorted, and crushed into a 5 ton open top tank for fermentation. After several days of cold soak the wine has fermented and punched down by hand until pressing. Post pressing the wine was aged in 40% new French oak for 11 months. The new oak selected is toasted in a way that emphasizes subtle textural smoothness while having a lower impact on the aromatics of the wine

Tasting notes

Our Flagpole is reflective of the clone it is made from, Wadenswil often shows stone fruit and floral aromatics. Ripe peach and rose pair with notes of blackberry, blueberry, and baking spice. The tannin profile is fine grained, but firm. This pairs nicely with a balanced acidity that leads to a lengthy finish.



Appellation

Van Duzer Estate
in the Van Duzer Corridor AVA

Composition

100% Pinot Noir

Clones

Wadenswill

Production

224 Cases

Alcohol

13.8%

pH. Level

3.64

