



# Homestead 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. Own rooted vines tend to produce fruit that has a more elegant and delicate profile, this is accentuated by the block's protection from the wind, 2021 was no exception. The harvest window was long and ideal, allowing for winemakers to pick just when we wanted. The Homestead block was harvested on October 7th.

## Winemaking

Our Homestead block is one of the blocks we take the most care with in the cellar. We split Homestead into 4 different fermentations of varying degrees of whole cluster in order to create interesting blending components. In 2021 We blended in 10% whole cluster into the final blend, this helps to add tension to a block that often shows a very delicate and elegant profile. The wine was aged for 1 year in 30% new French oak prior to bottling.

## Tasting notes

Our 2021 Homestead shows a nose that has dark fruit notes of black cherry, blueberry, and black raspberry. The fruit is lifted by subtle notes of baking spice and vanilla from the oak, finally the wine is accented with a subtle savory note of leather and cocoa. The mouthfeel is round and the wine displays restrained tannins, but a fresh acid profile adds tension.



### Appellation

Van Duzer Estate  
in the Van Duzer Corridor AVA

### Composition

100% Pinot Noir

### Clones

Own-rooted Pommard

### Production

244 Cases

### Alcohol

13.8

### pH. Level

3.65

