



2021 Panther Ridge Pinot Noir SRP: \$60

Nestled on a rolling ridge 1,000 feet up on Sonoma Mountain, Panther Ridge Pinot Noir Vineyard enjoys the cool breezes from Petaluma balanced by warm summer days facing west and south on the mountainside. Planted in 2016 and overlooking Sonoma Valley below, the vineyard has been farmed organically from the outset, and we received our CCOF organic certification in December 2019.

Beginning in 2019 we began practicing regenerative no-till farming, using biodynamic preparations and supporting the local ecosystem with a variety of flowering native plants, bird houses and insectary blends of wildflowers.

The vines are carefully managed to limit the size of the crop and promote the best quality fruit. The grapes are hand picked in the dark of night. We sell our grapes to boutique wineries and also produce our own estate wine which is naturally fermented and bottled unfiltered.

We had a good fruit set in the spring thanks to mild weather. The summer provided the area's typical warm days and cool nights with a few hot spells. We had some high temperatures close to harvest, but temperatures moderated somewhat between the two harvest dates of Sep. 7 (Calera) and Sept 14 (115), allowing the grapes to develop more flavor.

VINEYARD DETAILS

<i>APPELLATION</i>	Petaluma Gap
<i>VARIETAL COMPOSITION</i>	100% Pinot Noir
<i>CLONES (ROOTSTOCK)</i>	50% Calera (SO4) & 50% 115 (1103P)
<i>YEAR PLANTED</i>	2016
<i>IRRIGATION</i>	Drip
<i>SPACING/TRELLIS</i>	7 X 4 / VSP trellis
<i>TRAINING</i>	Double guyot
<i>ACRES</i>	6.91
<i>SOILS</i>	Goulding-Toomes with varied gravel & rocks
<i>ORGANIC CERTIFICATION</i>	CCOF, Dec. 2019
<i>HARVEST DATE/BRIX</i>	Sept. 7, 2021 / 25.5 Brix Sept. 14, 2021 / 23.9 Brix
<i>TOTAL TONS PRODUCED</i>	12.52 tons
<i>WINEMAKING</i>	
<i>FERMENTATION</i>	Natural yeast in bins, open top fermentation
<i>TYPE OF FERMENTATION</i>	Destemmed, 7% whole cluster
<i>CLONE PERCENTAGE</i>	67% 115, 33% Calera
<i>FERMENTATION TIME</i>	5 day cold soak, 14 day fermentation
<i>PUNCH DOWNS PER DAY</i>	2
<i>OAK PROFILE & AGING</i>	Aged 16 months in Oak Sur Lie 16% New French Oak DAMY LL++
<i>ALCOHOL</i>	14.1%
<i>PH</i>	3.47
<i>TITRATABLE ACIDITY</i>	6.49 g/l
<i>FILTRATION</i>	None
<i>BOTTLING DATE</i>	Jan. 18, 2023
<i>BOTTLES PRODUCED</i>	142 cases produced