

Paul Mathew
Vineyards

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Appellation
Sonoma Coast

Vineyards
100% Wild Hog
Vineyard

Alcohol
13.5%

pH
3.56

Titrateable Acidity
6.3 g/L

Barrel Aging
10 months
100% French Oak
25% New Oak

Cases Produced
92 cases

Suggested Retail
\$45



2021 Sonoma Coast Pinot Noir

Winemaking Philosophy

We are committed to low input winemaking utilizing uninoculated primary fermentation and malolactic fermentation. This process is much slower and more time consuming but produces wine lush on the palate with seamless flavors. Low input winemaking also includes gravity flow movements of wine, minimal acid adjustments, minimal SO2 additions, racking only once in barrel, no fining and no filtering when possible.

Vineyards

Fort Ross/Seaview appellation of Sonoma Coast, five miles east of Fort Ross at the headwaters of Wild Hog Creek. This Vineyard owned by Daniel and Marion Schoenfeld was planted over a ten year period starting forty years ago. Certified organic and dry farmed at an elevation of 1400 feet in the hills above Cazadero. Being above the fog the site is warm but not hot and comes in early around September first.

Winemaking

The grapes were field sorted prior to picking, then run through a shaker table to remove any debris, and then hand sorted, 50 % whole cluster and the rest destemmed. The must was fermented using the native yeast on the grapes with one to two punch downs or pump overs per day for a total of 14 days. The must was gently pressed to tank and settled overnight, then barreled down the next day. After the Malolactic fermentation was complete the wine was left to rest for the remaining time in barrel. The wine was aged for 10 months in French oak barrels and bottled in August 2022.

Winemakers Notes

Soft, light bodied with a beautiful combination of pomegranate, rhubarb and red licorice with lengthy cinnamon spice finish.