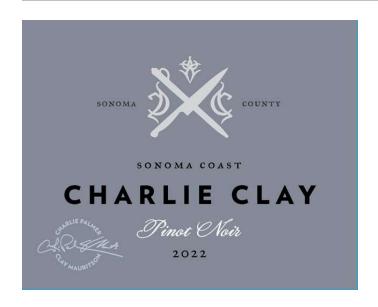


MAURITSON

Since 1868



2022 Charlie Clay Pinot Noir Sonoma Coast

Production: 97 cases

Appellation: Sonoma Coast

Composition: 100% Pinot Noir

Vineyards: 100% Dutton Perry Ranch

Alcohol: 14.16 % by volume

Winemakers' Perspective

The 2022 growing season proved to be quite warm with a projected lighter-than-average crop. The synchronous effect of these two things often leads to hastened picking decisions. However, multiple visits with shorter time intervals between visits to the vineyards allowed us to capture both the candied red-fruit profile and maintain freshness and finesse on the palate.

The fruit for this Pinot came from a single vineyard, the Dutton family's Perry Ranch, located in western Sonoma County in the beautiful sub-appellation of Green Valley. It's a gently sloping, easterly facing vineyard that is often inundated with heavy Pacific Ocean fog late into the morning and by cooling winds in the afternoon. And as is often the case in western Sonoma County, this vineyard is surrounded by orchards full of the famous local Gravenstein apples. This elegant Pinot Noir is a co-ferment of equal parts Dijon and Pommard clones. The wine we produced expresses all these elements and captures the essence and energy of the site's misty mornings and breezy afternoons.

Beautifully detailed, this coastal Pinot Noir reveals aromas of crushed wild strawberry, candied rhubarb, nuances of smoked meats, sweet earthen loam and dried Black tea leaf. It has both incredible freshness and explosive red fruit, marrying perfectly with its delicate structure and lingering sweet finish. The 2022 Sonoma Coast Pinot Noir was bottled unfined and unfiltered and will drink wonderfully over the next 5-7 years.

Cheers,

Clay Mauritson & Charlie Palmer

CHARLIE PALATER