Senses Wines 2022 Pinot noir Sonoma Coast

Vintage

An early spring with unseasonable heat marked the beginning of the 2022 growing season. However, by the middle of the vintage, a long and mild summer had set in with the predictable pattern of fog rolling in most evenings and burning off by midmorning in most cases with few "pea soup" days to stall ripening after verasion took place. This set the fruit on a path for long even ripening with full phenolic development. However, right at harvest mother nature threw a couple of curveballs, first in the form of more heatwaves followed closely by early rainstorms, increasing the threat of mildew and botrytis exponentially. However, careful canopy management and sugar monitoring meant the fruit came in clean and mostly unaffected by the late rains or excessive heat.

Wine

"A saturated magenta/red color, the 2022 Pinot Noir Sonoma Coast is spiced and ripe with aromas of black cherries, violets, licorice, and mossy earth. Dark-fruited and medium-bodied, it offers refined sweet tannins and delicate notes of smoked tea leaf through the finish. It's a gorgeous wine with a lot of value to enjoy over the next 8-10 years."
- 95pts, Jeb Dunnuck

Appellation: Sonoma Coast
Varietal: 100% Pinot noir

Alcohol: 13.5% | Release Price: $65
Aging: 100% used french oak; 12 mths

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