

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 veraison 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

"Medium to deep ruby-purple colored, the 2022 Sonoma Coast Pinot Noir pops with vibrant red currant jelly and black raspberry scents, leading to touches of wild sage, graphite, and fertile loam. The medium bodied palate is light on its feet with well-balanced acidity and satiny tannins, finishing with a savory lift."

- 92pts, Lisa Perotti-Brown MW, TWI

APPELLATION: SONOMA COAST

VARIETAL: 100% PINOT NOIR

ALCOHOL: 13.5% | RELEASE PRICE: \$65

AGING: 100% USED FRENCH OAK; 10 MTHS

SENSES

P.O. BOX 171, OCCIDENTAL, CALIFORNIA 95465

(707) 874-8550

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