

2021 SOLAKSEN PINOT NOIR

SINGLE BARREL



The 2021 vintage was marked by challenging weather conditions, leading to low yields. Despite the limited yields caused by the heat in June, the vines demonstrated resilience under intense stress, resulting in a healthy crop.

The Single Barrel Solaksen Pinot Noir, predominantly made from Solaksen vineyard clones 114, 115, 777, 91, and 667, showcased careful winemaking techniques. The delay in harvesting until October allowed the flavors to develop while maintaining a sense of freshness in the wine.

The wine underwent cold soaking and 30-day extended maceration. After which, it matured for 20 months in a mix of mostly used French oak barrique. The resulting wine was bottled unfined and unfiltered to maintain its pure and vibrant nature. This meticulous process ensured that the 2021 Single Barrel Solaksen Pinot Noir captured the unique character of both vintage and varietal.

“ The 2021 ‘Solaksen’ Pinot Noir comes off as very concentrated in the glass. This saw a high percentage of stem inclusion during the fermentation process. Stored in only 10% new French oak barrels, this offers cola and juicy red cherry tones on the nose alongside shades of black truffle shavings. The palate is rich and concentrated with good underlying finesse and weight. Pretty red fruit flavors combine with suggestions of tilled salty soils, and iodine. Fresh and fragrant, this beauty is showing really well right now..”

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LABELED AVA	ROYAL SLOPE
VARIETALS	100% PINOT NOIR
FERMENTATION	2 WEEKS UNTIL DRYNESS IN STAINLESS STEEL TANK, 30 DAYS+ WINE UNDERWENT EXTENDED MACERATION
AGING	92% NEUTRAL FRENCH OAK, 8% NEW FRENCH OAK FOR 20 MONTHS
ALCOHOL	14.9%
CASES	317
BEST BETWEEN	NOW - 2034
RETAIL	\$65

