

# 2024 DUMOL HIGHLAND DIVIDE PINOT NOIR



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### Impressions

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Aromas and flavors akin to cranberry, hibiscus and raspberry that darken to black cherry and autumnal woodsy spice. The fruit has inviting freshness, lovely purity and lift, and it becomes succulent and broad with air. The texture gradually expands to combine deep richness with a line of fresh, persistent acidity.

For drinking soon after release and aging up to 10 years.

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POINTS

"...soft, succulent and inviting, making it a fine choice for drinking now and over the next decade or so. Spice, leather, tobacco, incense and blood orange build effortlessly in the glass. Soft, racy contours frame the polished finish. Superb."—Antonio Galloni / *Vinous*

### Vineyard & Winemaking Details

APPELLATION	RUSSIAN RIVER VALLEY
VINEYARD	48% DUMOL ESTATE, 36% DR GALANTE & 16% BRESSAY ESTATE VINEYARDS
CLONE	CALERA, SWAN, D943
YEAR PLANTED	1998 & 2005
HARVEST DATES	AUGUST 24-31, SEPTEMBER 10-12
BARREL AGING	FERMENTED WITH 25% WHOLE CLUSTERS BY NATIVE YEASTS THEN AGED IN 228L FRENCH OAK BARRELS, 33% NEW FOR 11 MONTHS. BLENDED AND FINISHED IN TANK FOR 3 MONTHS.
PRODUCTION	1,500 CASES OF 750MLS