

WärneliusMiller

2019 Pinot Noir, Anderson Valley, Mendocino

CASES MADE

172 / 750ml

RELEASE DATE

June 2025

WINEMAKERS

Karin and Justin
Warnelius-Miller

Winemaker Notes

Dark garnet. A perfume of black cherries, english red rose petals, dense black plum, and violets with delicate notes of pomegranate and spice illuminate the palate, followed by a understones of forest floor and cinnamon. The dark savory fruit, lending further depth and complexity to the ripe dense phenolics. Threaded by well-integrated very fine tannins. A wine crafted to age for decades.

Climate & Harvest

The 2019 winegrowing season began with an exceedingly wet winter with above average rainfall of over 46 inches in Anderson Valley. Wet soils combined with cooler temperatures a later bud break ensued nearly two weeks later than average. Temperatures were average to slightly above normal which allowed the vegetal cycle to propel ahead. Smaller clusters set due to late May rains. Less fog during the summer months and the new normal allowing photosynthesis and maturity to catch up from the late spring. Harvest occurred of mature development of dark rich color, phenolic precision and intensity. Our intention is to reveal the tremendous character careful clonal selection. Night harvesting at midnight and the blend selection was first chosen in the vineyard.

Careful hand sorting of fruit on the sorting table with whole berry fermentation with indigenous yeast. Eleven months surlie aging in French barrels followed by five years in bottle before the release.

Vineyard

Golden Fleece Vineyard. A cool climate appellation comprised of Wolfey/Bearwallow/Casabonne series subsoil's offer grand depth and texture allowing varietal complexity. Intense flavor development over a growing season lengthened by cool maritime influence that funnels through the valley. Each block is organically and regeneratively farmed to its own specific needs.

Serve at 55° to allow the natural flavors and texture to appear.



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Anderson Valley, Mendocino
Golden Fleece Vineyard
Pinot Noir

Karin and Justin
2019

APPELLATION

100% Anderson Valley,
Mendocino

MATURITY

2025-2045

VINEYARDS

100% Estate Planted &
Grown, 5 acres

HARVEST DATES

September 14, 2019

VINEYARD AGE

Planted in 2015

FERMENTATION

Lot selection by
Clone and Soil
Stainless Fermented
30% Stem inclusion

CLONES

115, 667, Calera

BARREL AGING

French Burgundy
Barriques 45% New
55% Used / 11 Months;
Richelieu, Billion, &
Damy

SITE

Cool climate, Hillside,
High elevation

ELEVATION

850-1000 Feet

CELLAR AGING

60 Months/ 5 years

SOIL

Wolfey, Bearwallow,
Casabonne

FINAL ANALYSIS

Alcohol 13.8%

BLOCKS

Fogline Block (667)
Wooley Block (115)
Lowerhill Block (Calera)

DATE BOTTLED

September 10, 2020