

Harper's Rest



2024 PINOT NOIR

HARPER'S REST VINEYARD ESTATE GROWN

THE VINEYARD

Sourced from the estate Harper's Rest Vineyard in the Russian River Valley's acclaimed Middle Reach, this wine incorporates five distinct Pinot Noir clones. We practice regenerative and organic viticulture across our two estate vineyards, and are California Certified Organic Farmers (CCOF). The 2024 vintage marked the third consecutive year of ample winter rainfall. Spring arrived a bit early, with rain continuing through much of May. With abundant water and plenty of sunshine throughout the growing season, the vines were eager to grow, requiring careful shoot thinning to manage vigor and keep green, herbaceous flavors at bay. Harvest started in mid-September with healthy clusters in both vineyards.

THE WINE

The vineyard crew hand-harvested and hand-sorted (85% destemmed, 15% whole cluster) the grapes, with a four-day cold soak and ambient-yeast fermentation in open-top tanks kept below 90°F using only pump-overs to keep the cap submerged. After fermenting dry, only the free-run juice was barreled down for natural malolactic, with no chemical additions. We kept the wine in barrel for 15 months all on their gross lees, giving the wine more energy and nerve. The result is a beautifully perfumed wine emanating red and white floral aromatics. The palate is silky and delicately luscious, bursting with fresh pomegranate, bright raspberry, raw shiitake, and dried sage, closing on a crisp, savory finish accented by fine French oak.

APPELLATION | Sonoma County, Russian River Valley

VINEYARD | Harper's Rest Vineyard

SOIL | Sobrante Silt Loam

VARIETAL | 100% Pinot Noir

CLONES | 38% Calera, 21% Swan, 19% Pommard, 14% Vosne Romanee, and 8% Rochioli Little Hill

BARREL AGING | 15 months in 100% French oak with 25% new oak

ALCOHOL | 12.9%

PRODUCTION | 87 cases

SUGGESTED RETAIL PRICE | \$70