

# DARMS LANE

*Napa Valley*



## 2019 PINOT NOIR, RUSSIAN RIVER VALLEY

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**VINEYARD:** The Goff-Whitton is a Dutton Ranch property in the Green Valley sub-appellation of the Russian River Valley that yields a wine with intense red fruit aromas. It is softer, with lovely suppleness, sweet fruit on the mid-palate, and red fruit flavors. The 2019 is the fourth vintage using the Dutton Ranch Goff-Whitton vineyard exclusively.

**APPELLATION:** Russian River Valley, Sonoma County

**GROWING SEASON:** The 2019 moderate winter temperatures and abundant winter rains helped push bud break to a more normal late March, early April for the Russian River Valley. Even with a little unsettled weather in mid-May, flowering and fruit set gave us a near average sized crop. The weeks of summer were sunny and warm in the afternoons with slightly more foggy mornings than typical. The lack of the heat spikes that we can experience in a typical August and September allowed for ideal ripening and extended hang time when appropriate. Many aspects of the 2019 vintage reminded us of the stellar 2018 vintage, but with a smaller crop and fruit characters that were fresher with more vibrant acidity. Two exciting vintages back to back.

**HARVEST DATE:** September 20<sup>th</sup>

**VARIETAL:** 100% Pinot Noir

**CLONAL SELECTION:** 75% - 113, 25% - Pommard

**WINEMAKER:** Brian Mox

**BARREL AGING:** 10 months in Oak – 41% new: 100% French

**WINEMAKING:** The single lot was fermented in open top tanks utilizing both punch downs and pump overs to optimize the level of extraction from the fruit. The wine went to barrel with some yeast lees that were stirred every 2 weeks for the first 6 months of aging to add body and complexity.

**TASTING NOTES:** The 2019 Pinot Noir has aromas of intense red cherry, notes of framboise, and wild strawberry, lovely oak spice, vanilla, and hints of clove and baking spice. Rich and plush on the entry, the wine exudes a luscious tart cherry flavor with vanilla and juicy red fruit. With a long soft finish, the chewy tannins keep it nicely structured. A welcome addition to your table now and will continue to improve with cellaring through 2024.

**PRODUCTION:** 283 cases

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