

DARMS LANE

Napa Valley



2022 PINOT NOIR, RUSSIAN RIVER VALLEY

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 2022 is the sixth vintage using the Dutton Ranch Goff-Whitton vineyard exclusively.

APPELLATION: Russian River Valley, Sonoma County

GROWING SEASON: Moderate winter temperatures led to Pinot Noir budbreak on the earlier side in mid-March. A slightly cooler spring and much needed rain in March and April helped the vines slowly develop a healthy and adequate canopy. A few brief heat spikes in late May and mid-June helped acclimate the vines to hotter weather in the fall. With moderate temperatures in July and a typical August of some hotter days, the modest crop pointed to an earlier harvest. A heat spike in early September pushed the Russian River Valley Pinot Noir to an ideal harvest. Crop size was close to average in the Pinot Noir yielding wines of nice flavor intensity and concentration.

HARVEST DATE: September 9th

VARIETAL: 100% Pinot Noir

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

WINEMAKER: Brian Mox

BARREL AGING: 10 months in Oak – 33% new: 100% French

WINEMAKING: The single lot was fermented in an open top tank 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. The 2022 vintage was bottled unfiltered.

TASTING NOTES: The 2022 Pinot Noir has aromas of ripe red cherry, lovely oak spice, clove, and vanilla, with hints of briary raspberry. We find lovely baking spice and luscious cherry pie with cranberry highlights on the palate. Exhibiting nice concentration and structured richness, the Pinot has balanced acidity and moderate tannins to keep it classically structured. A welcome addition to your table now and will continue to improve with cellaring through 2028.

PRODUCTION: 340 cases

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