

DARMS LANE

Napa Valley



2015 PINOT NOIR, RUSSIAN RIVER VALLEY

VINEYARDS: Our Pinot Noir is a blend of two vineyards in the Russian River Valley. The Goff-Whitton is a Dutton Ranch property in the Green Valley area that has lighter, silty soils and develops its plush, red-fruited characters slowly. The Confidant Vineyard lies on a western facing slope in northern Russian River giving it great sun exposure and concentrated fruit adding a bit more structure, power, color and darker fruit characteristics.

APPELLATION: Russian River Valley, Sonoma County

GROWING SEASON: Following a warmer than usual February and March, bud break was early in 2015. Cooler, overcast weather during bloom caused a lower crop size in both vineyards. Temperatures were closer to average June to mid-August, with occasional extreme temperature swings. September started with ideal weather conditions that pushed the grapes to an expected early ripeness. Both vineyards were harvested just before a drastic heat spike which would have damaged the grapes. Overall, a challenging vintage due to some weather extremes and the below average crop sizes. Attention to detail in the vineyard and during crush have resulted in some of the more concentrated and complex wines we have made.

HARVEST DATE: Dutton Ranch Goff-Whitton Vineyard September 7 and Confidant Vineyard September 8

VARIETAL: 100% Pinot Noir –50% Dutton Ranch Goff-Whitton Vineyard, 50% Confidant Vineyard

WINEMAKER: Brian Mox

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

WINEMAKING: Each vineyard lot was fermented with 10% whole cluster fruit in open top tanks utilizing both punch downs and pump overs to obtain the desired 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 2015 vintage was filtered at bottling.

TASTING NOTES: Supple and ripe, our 2015 Pinot Noir displays fresh aromas of cherry, cranberry, raspberry, vanilla, and clove/cinnamon spice with sun-warmed stone minerality. The palate is plush with layered notes of red cherry, cherry pie, cranberry relish, and cola. It has a fresh lively acidity.

PRODUCTION: 406 cases

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