

2021 LONER PINOT

NOIR

THE MYSTERIOUS CHARM OF OLD RUINS



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VITALS

Varietals	100% Pinot Noir
Fermentation	100% native yeasts
Vineyards	John Sebastiano Vineyard
Alcohol	14.2%
Barrels / Coopers	500 seasoned French oak
Barrel Aging	21 months
Rackings	None
Fermentation	~ 45+% whole cluster, 12 months on lees
Filtering / Fining	None
Bottled	August 2023
Total SO2 at bottling	< 65 ppm
Production	125 cases
Release	Fall 2023
Winery Retail	\$90

NOTES

The most wind-swept, dustiest, and steepest spots, near the chilly Pacific in the Sta. Rita Hills AVA do Pinot Noir better than just about any place on this blue planet. And they afford the winemaker options - we get to choose between two distinct styles: either very California by letting the needle go in the red and picking late, or with a nod to old world siblings by exercising restraint and picking on the early side. We like to do both, and make wines that have plenty of bounce in their bungee, capture the brightness, energy, and more of the red fruit spectrum, along with the complexities of damp earth and forest floor, and yet offer the unapologetic generosity of California. This edition of Loner Pinot is among the most balanced and complete we've ever made.

Food: If you have a good chicken-man like Jeronimo, who raises his chickens as if they were his kids, buy one and roast it yourself, and just build around that with anything you like. If you don't have one, a store-bought chicken will do, just keep in mind that this makes you an accomplice to industrial animal husbandry (not judging, just saying). A selection of fairly rich cheeses, a salad and great sourdough bread are the hassle-free default option.

Music: In The Pines, Bill Callahan \ Neon Blue, Amelia Meath, Blake Mills \ Halah, Mazzy Star \ Life on Mars? (2015 remaster), Bowie \ Tomorrow Never Knows, The Beatles \