

La Follette

*Pinot Noir Los Primeros*



Los Primeros - meaning "the first" - honors the early winegrowing pioneers in California who planted vines along the coast. Today, those same areas, inland from the Pacific Ocean, produce California's most sought after Pinot Noir grapes. The vineyards stretch from the cool Sonoma Coast to the verdant valleys of Monterey and the ocean-influenced region of San Luis Obispo.

Vineyard:

45% Sonoma County brings in depth, varietal purity, concentration, and structure. 45% Monterey County contributes bright, vibrant, fresh red fruit aromas, natural acid, and overall balance. 10% San Luis Obispo County adds color, dark fruit notes, spice, and a mid-palate richness.

Vinification:

Mix of Dijon and California heritage clones including Swan, Pommard, UCD 23, Martini, and 2A whole-cluster pressing. No sulphur added to juice prior to fermentation. 100% native yeast primary fermentation and 100% wild malolactic fermentation. 11 months in low toast, air-dry (3 years) French oak, 20% new.

Grape varieties : Pinot Noir

Alcohol : 13.5%

Tasting notes :

A wild bouquet of raspberry, chicory and tuberose plays against earthier notes of juniper berry and forest floor. With time in glass, warm sandalwood emerges followed by red plum and bright, fruity acidity.

Press Notes

Wine Enthusiast

2020

92 points

