



2021 NORIA Pinot Noir – Sonoma Coast <Sangiaco Vineyard>

Varietal: 100% Pinot Noir

Alc: 14.2%

Details

Living away from Japan makes us more appreciative to the Japanese food culture. It is subtle, simple, but also rich, and unique. In order to pair with Japanese foods, which articulate the expression of seasonal and fresh ingredients, the red wine needs to be transparent and nuanced yet carries a structure. We are convinced that Pinot Noir from Sonoma Coast could satisfy our needs. We source three clones (Swan/777/115) from Sangiaco vineyard in Sonoma Coast. This Pinot Noir expresses length and transparency with Swan and finesse and structure with 777 & 115.

Winemaking

After 5 days of cold soak, whole berries are fermented with native yeast in both an open top fermenter and new barrels. It is aged in 100% French oak (45% new) for 14 months and bottled without any fining and filtration.

Vintage

Followed by a very challenging vintage of 2020, we were so relieved to have a healthy vintage of 2021. And 2021 turned out to be a spectacular vintage. The bud break started a bit late but benign, dry weather throughout the growing season enabled grapes to develop intense flavor. There was no heat spell after the veraison and this dry condition gave us an opportunity to pick grapes at ultimate maturity levels. This vintage brings balance and complexity to the wine.

Tasting notes

This Pinot Noir showcases sophisticated aromas of raspberry, cherry, and rose petal as well as attractive bouquets of cedar, caramel, and sage. Fresh red berry flavor quickly develops on the palate and balances well with vibrant acidity and refined tannins. A nuance of seductive oak notes adds a touch of spiciness and complexity to the elegant finish.

Sensual and transparent.