

**WINEMAKER**

Alex Holman

**VITICULTURIST** Patrick  
Hamilton**APPELLATION**

100% Russian River Valley

**VARIETAL**

100% Pinot Noir

**CLONES**

828, 459, 114, 115

**ALCOHOL**

14.3%

**TITRATABLE ACIDITY**

5.40 g/L

**CASES PRODUCED**

250

**BARREL AGING**

9 Months

**RESIDUAL SUGAR**

0.5 g/L

**pH**

3.48



# Be

**FOREVER WILD****Pinot Noir**

## Vineyard

Our Be-Forever Wild Pinot Noir grapes are sustainably farmed on multiple well drained south-facing blocks enjoying the strong Sonoma County afternoon sun.

All of our Be-Forever Wild blocks surround our Forever Wild Open Space, a natural ecosystem that has evolved to support natural pest management without the need for harmful chemical applications.

The ancient riverbed Russian River soils and the combination of multiple clones in the final blend creates a perfectly rounded, distinctive Pinot Noir unique to our cool climate property.

## Winemaking

A long cold soak with non fermenting yeast precedes the start of the native fermentation of each clone. Fermented in open top tanks the must is allowed to warm to 65 degrees and not over 82 degrees.

Délestage and gentle gravity-fed pump-overs are the extraction method used for each clone.

The four clones are aged in 100% french, medium and light toasted barrels with 25% new barrels for 9 months before being blended into this classic cool climate Pinot.