



HILL FAMILY  
E S T A T E



## 2021 “Saltonstall Vineyard” Pinot Noir

**Production:** 536 cases

**Composition:** 100% Pinot Noir

**Vineyard:** Saltonstall Vineyard

**Appellation:** Sonoma Coast

**Elevation:** Foothills

**Cooperage:** 65% new French oak (Francois Freres)

**Alcohol:** 14.1%, TA 5.3, pH 3.78

**Bottling date:** August 23, 2022

**Release date:** June 2023

**Release price:** \$76.00

The Saltonstall Vineyard is planted in a cool breezy coastal valley 15 miles west of Petaluma. The 2021 Saltonstall was picked in 2 lots, both harvested on October 1. Clone 115 was at 24.2 Brix, and clones 667 and 777 were picked at 23.6 Brix. The grapes were destemmed not crushed, fermented with RB2 yeast in an open top tank and punched down after 4 days cold soak. The tanks were punched down twice a day. 2021 was a roller coaster year with little rain, but there was a lot of fog along the coast to moderate temperatures. The vineyard had tiny clusters and had to be netted early, as there were lots of birds. We were rewarded with earthy-cherry and dark rose notes that developed in the wine, and these evolved beautifully in the 11 months it spent in barrel. This is the first Saltonstall Pinot Noir that we have made since 2017, and we are very pleased to have it back in the portfolio.

### **Winemaker Alison Doran’s tasting notes:**

This is a classic wine expressive of the Sonoma Coast with savory aromas of wild cherry, sumac, toasted almond and tamarind. The palate has a soft texture and nice core of acidity, showing its youth and exuberance. The wine broadens with flavors of barberries, quince and rhubarb and will benefit greatly from decanting in the early years of enjoyment.