



Journey

2021 JOURNEY PINOT NOIR

To embark on a journey is to travel to another place or state of being. To make a wine worthy of the name 'Journey', our winemaker, Marcia Torres Forno, meticulously monitors the path of each wine from vine to bottle. Every bottle of Journey Sauvignon Blanc, Chardonnay, Pinot Noir, and Red Blend represents Marcia's exemplary dedication. These wines are the epitome of our craft, a true example of the quality of wines that are possible in Sonoma County. Join us in celebrating your journey, and raise a glass with us. Cheers!

WINEMAKING

The three clones used in our Pinot Noir Journey were 828 (44%), Pommard (36%), and Arrendell (20%). We picked all the fruit between August 23rd and August 26th before the heat wave of September. The fruit was primarily sourced from our estate vineyard, Taylor Peak, in Bennett Valley—one of the coldest appellations in Sonoma County—and supplemented with riper fruit from the famed Saralee's Vineyard in the warmer Russian River Valley. It was an early harvest compared to other years. Our fruit was sorted but not crushed to allow some carbonic maceration in the berries. Each clone was separated and fermented in open tops at 45F and cold-macerated for four days. When the right color was achieved, yeast was added to start the fermentation and control the temperature. Controlling the temperature in jacketed tanks is very important for Pinot Noir because it naturally tends to ferment quickly. Pump-overs were done once or twice per day instead of punch-downs.

VINTAGE NOTES

2021 has been marked as one of Sonoma County's most exceptional vintages. A dry growing season resulted in a concentration of aromatics and phenolics in the relatively smaller berries. Though the growing season was shorter than average, there was a greater complexity of flavor development due to the heat. With detailed canopy management, we protected the clusters and moderated the temperatures of individual micro-climates in the vineyard. The result is one of Northern California's greatest vintages.

WINE PROFILE

COLOR: Medium Ruby

AROMAS/FLAVORS: When just opened, this wine offers great savoriness with notes of earthiness, rooibos tea, and soft notes of black cardamon mixed with hints of rhubarb. If the wine is single decanted, red plums, cranberry, and paprika merge strongly, covering the entire glass and keeping the savory and earthy notes.

PALATE: Pomegranate and red cherry flavors carry medium to high acidity. It has the power of mature tannins that pair well with tomato-based dishes. The combination of power and elegance persists through the palate over time.

SERVING SUGGESTIONS: Single decant and immediately serve slightly chilled at 58F to 60F. Pair with grilled salmon, Greek leek, pepper pie, or mushroom eggplant bean chili soup for a winter delight!

TECHNICAL NOTES

WINEMAKER Marcia Torres Forno	APPELLATION Sonoma County	ALCOHOL 14.5%	PH 3.46
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COMPOSITION 100% Pinot Noir	ÉLEVAGE Aged 14 months in neutral French oak barrels, 16% new	TA 6.3 g/L	BARRELS PRODUCED 6
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