



LA FOLLETTE

AN ONGOING DIALOGUE WITH SINGULAR VINEYARDS

2020 LOS PRIMEROS PINOT NOIR

Sonoma County

THE STORY

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 PLACE

100% Sonoma County — For our 2020 Los Primeros Pinot Noir we blend both declassified barrels from some of our top single vineyard wines along with contracted sources picked by the winemaking team for specific aroma and flavor profiles. Layered into this are blending components from a handful of truly elite Sonoma Coast producers.

WINEMAKING

- Hand-picked, and hand-sorted.
- Gently destemmed and transferred to fermentation tanks without pumping.
- 5-7 days “cool” soaking, before fermentation was allowed to begin.
- Manual punching down 1-3x per day, as needed, to distribute heat and extract aroma and flavor.
- Skin contact ranged from 11-16 days.
- Gently basket-pressed.
- Malolactic fermentation in barrels.
- Aged 10 months in small 60-gallon French oak, of which 20% was new.
- Barrels were long air-dried for 3+ years, and of only “medium” toast so as to have as gentle impact on the wine as possible.

CHEMISTRY

ABV: 13.5% | pH: 3.64 | TA: 0.55

SENSORY

Beautiful garnet color and day bright, the wine is light enough to read through, but has a hint of a dark center which preludes what is to come on the nose/palate. The nose jumps out of the glass with bitter chocolate covered cherries, red apple skin, charcuterie, fresh cut cremini mushrooms and fall leaves after a rainstorm. Classic medium bodied Pinot Noir, the palate has brighter red cherry flavors and a touch of leather but confirms the complex nose above that is set on a pedestal of medium tannins which beg for something to eat.

CASES

3062 | \$25

