

AUTEUR WINES 2021 PINOT NOIR SONOMA COAST

TASTING NOTES:

Dense mojer plum, raspberry, and black cherry seasoned with dark cocoa and spice coalesce with pencil shaving, spice, and black tea. This expressive, coastal Pinot Noir brings a paradoxical linear tannin structure balanced by layered bright red fruits that evolve effortlessly in the glass. Grown in the Sonoma Coast Appellation, six sustainable and organically farmed vineyards cohesively blend to craft this superb wine..

WINERY INFO:

As a vintner-founded winery, we buck trends, we are independent to explore – we push boundaries, we care about diversity in our farming, we collaborate, we are brave with our wines, we craft with intensity to transpose their place and time, to tell their story. We maintain a solid commitment to the freedom and fluidity of the creative process, surrendering to the land and lifecycle of the season.

The subject of our decisive and resolute obsession, the most demanding yet creative of all the wine varieties – and for us, the most rewarding. Pinot Noir’s remarkable ability to become chameleon-like and adapt to showcase its nuances is the synergy that creates the might and gravitas signature of our wines.

Through a blend of organic, biodynamic and regenerative farming practices, our fruit is hand-harvested at night to retain natural, cool temperatures for less extractive phenolics during an extended cold soak followed by long and slow fermentation. Each vineyard is naturally fermented and whole-cluster pressed before final blending.

WINE STATS:

Clones: Calera, Dijon, Pommard & Vosne-Romanée

Aging: 11 months in 100% One-Year French Cooperage

Alcohol: 14.5%

Production: 750 cases



Regular Price. . . . \$53.99 **CLUB CRUSH PRICE. . . . \$48.59**

CLUB CRUSH PINOT *January Shipment (#1 - 2024)*

SPEAR WINERY 2021 PINOT NOIR STA RITA HILLS, SANTA BARBARA

TASTING NOTES:

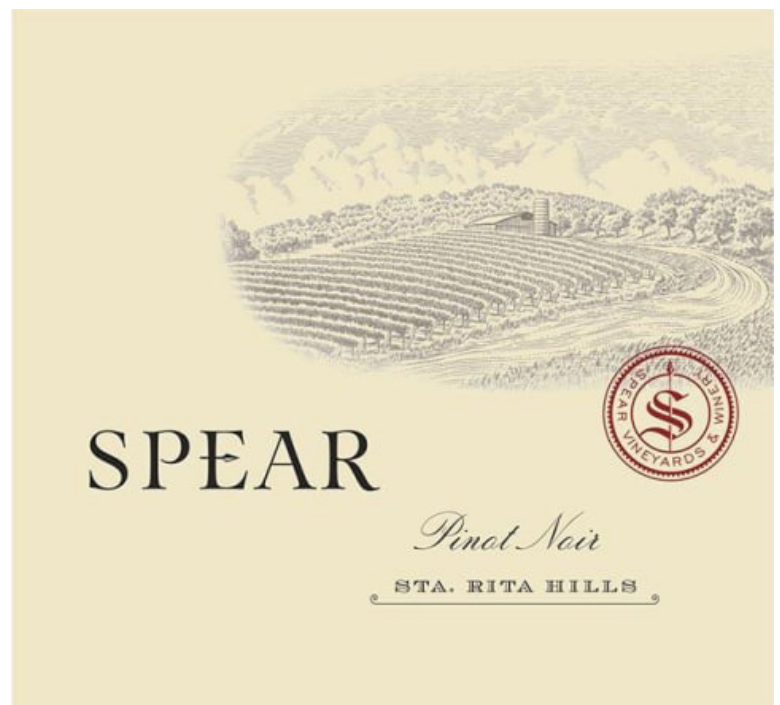
Ranging from the very top of our property to our blocks overlooking Highway 246, six clonal selections comprise this 100% estate bottling. Steep slopes marked with limestone deposits, botella clay and sandy loam profiles. 25% whole cluster fermented. Aromas of dark cherry, boysenberry and raspberry on the nose. Spicy currant and pomegranate on the palate. The mouthfeel is supple and refined as in previous vintages.

WINERY INFO:

Spear Vineyards & Winery is a family owned, sustainable and certified organic vineyard nestled in the heart of the Sta. Rita Hills Appellation. At Spear, our hope is to craft wines that transparently communicate our estate vineyard's voice with the utmost lucidity and sincerity. Spear Vineyards were planted in 2014 along the Highway 246 corridor and within the interior of the Sta. Rita Hills AVA. These are amongst the highest elevation plantings in the famed appellation. Peaking at 900' above sea level, there are currently 38 acres in production representing six different grape varietals on a multitude of diverse clonal, rootstock, orientation, elevation and soil combinations. Dedicated to sustainability, CCOF certified organic farming nourishes our soils, enriching the diversity and vitality of microorganisms and thereby improving vine health and vineyard expression. These viticultural practices obviate the use of inorganic fertilizers, pesticides or herbicides. Our farming team is guided by the collaborative direction of Ofer Shepherd, Ben Merz and Shannon Gledhill.

WINE STATS:

Clones: 2A, 115, 667, 943, Pommard & Swan
Aging: 11 months French oak barrels (30 % new)
Alcohol: 14.5%
Production: 1,500 cases



Regular Price. . . . \$51.99 CLUB CRUSH PRICE. . . . \$46.79
