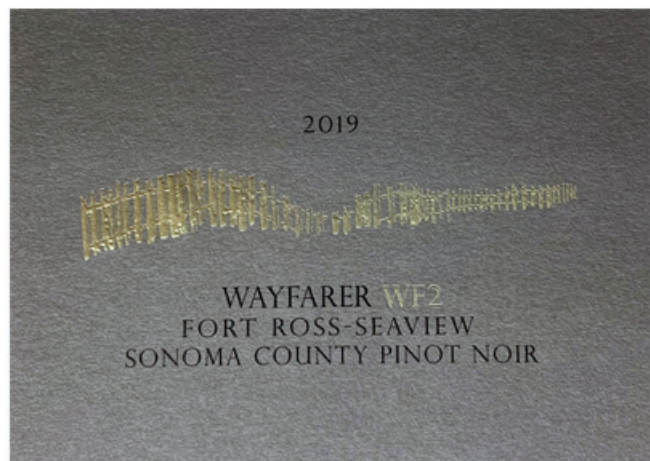


CLUB CRUSH PINOT *May Shipment (#3 - 2022)*

WAYFARER 2019 'WF2' PINOT NOIR FORT ROSS-SEAVIEW, SONOMA



WayfarerVineyard.com

TASTING NOTES:

Boysenberry and cherry leap from the glass, with rose petal in their wake. The wine is seductive on the palate, with great density balanced by tart cranberry. A hallmark of coastal Pinot Noir, this vibrant tension lingers on the finish.

WINERY INFO:

Wayfarer is the manifestation of a remarkable place, masterful winemaking, and the drive to go to extremes to create something truly exceptional. After nearly 30 years as an acclaimed Napa Valley vintner Jayson Pahlmeyer became increasingly entranced by the wines of Burgundy. “Every oenophile eventually gravitates to the wines of Burgundy,” he says. In the early 1990s, Jayson began seeking out the finest Pinot Noir and Chardonnay vineyards in the world.

Wayfarer vineyard was planted by David Abreu in 2002, and in 2005, Jayson started blending Wayfarer Pinot Noir and Chardonnay with fruit from Russian River vineyards and bottling it under the Pahlmeyer moniker. By 2012, the vineyard’s exceptional fruit presented an irrefutable case for a namesake label. With Jayson’s daughter, Cleo Pahlmeyer, at the helm, Wayfarer is an endeavor of true passion – an experiment that pushes the exactitude of winegrowing and winemaking to the farthest limits.

Fort Ross-Seaview is a 27,500-acre sub-appellation on the far north-western end of the Sonoma Coast AVA. Defined as a distinct appellation in 2011, the extreme landscape is often deemed “the true Sonoma Coast” as it overlooks the Pacific beaches and receives the cool wind and fog from the frigid California Current flowing down the coast. The appellation resides above the fog line at an elevation of 800 feet and higher – allowing ample sunshine for ripening. A combination of bountiful sunshine, cool ocean air and fog, and a variety of shallow top soils with underlying rock define the appellation’s extraordinary fruit character.

WINE STATS:

Aging: 10 months in French oak barrels, 30% new

Alcohol: 14.5%

pH: 3.6 **TA:** 0.56 g/100mL

Production: 600 cases

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

CLUB CRUSH PINOT *May Shipment (#3 - 2022)*

SAXON BROWN 2016 PINOT NOIR DURELL VYD, HAYFIELD BLOCK SONOMA COAST

TASTING NOTES:

Medium to pale ruby, the 2016 Pinot Noir Durell Vineyard Hayfield Block opens with smoky/toasty notes with tart cranberry, Bing cherry, autumn leaves and floral perfume. Light to medium-bodied, it offers intense, spicy black and red fruits in the mouth, with fine, grainy structuring tannins, juicy acidity and a long, sweet spice-laced finish.



SaxonBrown.com

WINERY INFO:

With Saxon Brown, owner/winemaker Jeff Gaffner has parlayed his longstanding grower relationships, developed as a consulting winemaker, into a line of small, site-driven bottlings that celebrate his favorite vineyard sites. Jeff launched Saxon Brown in 1997 to focus on small single vineyard bottlings reflecting his preference for elegantly structured, well balanced and age worthy wines. Over time, Jeff expanded Saxon Brown's vineyard-focus with small offerings from both established and emerging vineyard sites, including Durell, Gap's Crown and Roberts Road (Sonoma Coast), Hyde (Carneros-Napa), Green Acres (Carneros-Sonoma), Ferrington (Anderson Valley) and Rosella's (Santa Lucia Highlands) vineyards

The famed Durell Vineyard lies in the southernmost part of Sonoma Valley, within the Sonoma Coast appellation. The site is less than 10 miles from the San Pablo Bay and on the edge of the Petaluma Gap, with afternoon breezes that draw in cooling fog most days during the growing season. The soil is part of an old creek bed, and so is very rocky. 'Hayfield' is one of Durell's smallest and most coveted blocks; known for its compact clusters and late afternoon shade, which deliver both concentration and elegance. A rare cross-appellation vineyard spanning the border of Sonoma Valley and Carneros, Durell is a "rock star" vineyard. The vineyard's sloping hills, rocky clay loam soils and low-vigor vines keep yields low – three tons per acre on average – while its clonal diversity ensures great complexity.

WINE STATS:

Aging: 18 months in new French oak barrels

Alcohol: 14.3%

pH: 3.4 **TA:** 0.65 g/100mL

Production: 99 cases

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