

EL PINO CLUB

El Pino Club is for Pinot fanatics: people like us who love this fickle, funky grape that flouts expectations and always surprises. Our curated, exceptional Pinots hail from the coastal corners of the world where this grape thrives. As individual cast members they are an ode to the lands and hands that produce them, and as an ensemble, they celebrate the full range and charm of this legendary varietal.

HIGH HAVEN

High Haven captures the essence of California's highest and coolest growing region, and the humble, nostalgic — slightly eccentric — charm of Anderson Valley. This rustic enclave, in the shadow of the giant redwoods, produces world-class Pinot that is deeply aromatic, balancing concentrated fruit with beautiful acidity.

VINTAGE

Receiving only 60% of the average annual rainfall, drought conditions in Mendocino county worsened in 2021, with most of the annual precipitation landing in October and December of 2020, followed by an unusually rainy April in 2021. Spring temperatures were cooler, with bud break occurring one week later than average. Summer temperatures were above average with less nightly fog and cloud cover. With minimal irrigation, the grapes were ready for harvesting toward the end of September, near the average pick date for the Middleridge ranch.

VINEYARDS

To capture a full expression of Anderson Valley, we sourced fruit from Middleridge Ranch that sits between two ridges above the town of Booneville. This vineyard is located at 1,100 feet, where open hills and warm winds develop ripe, fruit-driven flavors. Fruit was hand-picked September 21-22, 2021.

TASTING NOTES

High Haven opens with aromas of black Mission figs, raspberry bramble, fresh-tapped Maple tree sap and vanilla bean accents. This medium-bodied wine is bright and lush with harmonious flavors of rose hips, dried cranberries, cola and graham cracker laced with lively acidity and integrated tannins which lead to a structured finish.

WINE

Appellation: Anderson Valley

Varietal Composition: 100% Pinot Noir

Clones: 777 and Swan

Aged for 10 months in 38% new French oak; Tremeaux M+, Rousseau ML and Francois Freres M+ barrels

TA: 5.57 g/L | pH: 3.65 | Alcohol: 14.5%

