

8/15/2023

**TECH SHEET**

**2020 Bonneau Pinot Noir- ? % ABV**

**Harvest date:**

**Varietal:** 100% Pinot Noir Pommard, Swan, 115, 667 clone on 1103 Paulsen rootstock

**Soil:** Adobe Clay

**Tirage date:**

**Disgorging date:**

**Production :**

**Fermentation:** 14 days skin contact with gentle tannins management

**Aging:** 18 months in neutral French oak barrels, 40% new custom made Burgundian barrels

**Vintage notes:** The 2020 growing season is marked by a dry winter with just half of the region's typical rainfall that was followed by a mild and warmer than usual summer. The season, however, was long with bud break and flowering events happening a week earlier than 2019, but harvest starting a week later than average. The cold nights and intense marine layers allowed this extremely slow ripening that resulted in an extreme layering of flavors and complexity in all of our wines.

**Tasting notes:** Bright and deep ruby color. Powerful nose full of red fruit, accented with violet and Asian spices. The wine is medium to full bodied, showing complex aromas of spices, wild berries, orange rind and plums. It has chalky structuring tannins, a tangy acidity that makes the final mouthwatering and lasting. It has the texture reminiscing of some Vosne Romanee Premier Cru with its fruit and earth and spices all mixed together. Will age for over a decade and deliver also right off the bat.