

B CELLARS
[NOTES FROM THE CELLAR]

*Manzana Vineyard
Pinot Noir*

100% Pinot Noir

2018

Vintage Notes



After a winemaker's vintage in 2017 the 2018 growing season was idyllic. It delivered a consistent growing season, followed by a long, slow-paced harvest. The near picture-perfect growing season began in late February. Spring was mild, with extended flowering yielding uniform grape clusters. Temperatures remained steady and warm throughout the growing season, without any significant heat spikes, making for a cool, unhurried harvest.

Winemakers Notes



Two Dijon clones, 777 and 828, unite to create a perfumed array of red raspberry, sweet strawberry, and a subtle whisper of rose petal. The weighty yet elegant palate is laden with intricate layers of fresh red fruits, boysenberry, with an essence of clove on the finish. This gorgeous Pinot Noir is Russian River Valley at its finest.

Vineyard Story



The Manzana Vineyard is part of the famed Dutton Ranch, located in Green Valley, an area with a long history of agriculture. The name “Manzana” pays tribute to the long and successful history of apple farming throughout this part of Sonoma County.

This is one of the coolest climate pockets of the Russian River Valley. Two Dijon clones, 777 and 828 are anchored in Goldridge soil, a fine sandy loam that is arguably the best soil for Pinot Noir. The gently sloping hillsides produces moderately sized vines with small clusters that ripen slowly in the cool, often foggy climate.

Pairing Insights



Chef Derick Kuntz suggests pairing our Manzana Vineyard Pinot Noir with Maple Glazed Pork Belly, Grilled Zucchini, and Beet Puree with Toasted Pistachios. The sweet, earthy flavors in the beets and pistachios perfectly elevate the same flavor profiles in the wine and the acidity offers a lovely contrast to the rich pork belly.