

B CELLARS
[NOTES FROM THE CELLAR]

*Manzana Vineyard
Pinot Noir*

100% Pinot Noir

2019

Vintage Notes



The 2019 growing season was a lot like a long distance race. The beginning had it's share of intrigue, the middle was steady and predictable, and the end was action packed. The early part of the year was mild, with almost no frost to speak of but there was a decent amount of rain, saturating the soils and laying the groundwork for long growing season. The spring and summer were relatively calm and steady with no major events to speak of. As fall drew near, it became clear that the wet winter and mild summer were pushing the ripening schedule back. Even though harvest took us all of the way through October, the extra time on the vine imparted amazing structure and flavor development. The alternating pattern of warm and cool days throughout harvest allowed the fruit to maintain ideal levels of acidity. Look for fresh vibrant flavors and luscious, silky textures in the wines of the 2019 vintage.

Winemakers Notes



Opulent and rich, the 2019 Manzana Vineyard Pinot Noir is expressive and exciting. The nose is a perfumed array of red raspberry, sweet strawberry, and a subtle whisper of rose petal. The weighty but elegant palate is laden with intricate layers of fresh red fruits, boysenberry, and essence of clove on the finish.

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.