

B CELLARS
[NOTES FROM THE CELLAR]

Brown Ranch Pinot Noir

100% Pinot Noir

2022

Vineyard Story



Originally planted in 1992, this property was revitalized in 2013 by renowned grape grower Oscar Renteria. This Pinot Noir vineyard with deep roots pushing through a meticulously tended double guyot trellising system that yields fruit with powerful flavors and tremendous character. The 27 acre vineyard is south of the town of Napa in the rolling hills of the Carneros region. It features several different clones, all selected for their ability to excel in various soil conditions ranging from clay loam to limestone deposits.

Winemakers Notes



This is a serious Pinot Noir, showcasing delicate, feminine aromas of cherry blossom and rose petal, followed by a full palate of bing cherry, cranberry, and pomegranate. There's a very alluring sense of place; sandalwood, cinnamon and hints of anise. A velvety and complex palate is followed by a long and luxurious finish.

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Vintage Notes



The 2022 growing season started with weeks of sunny days that created an earlier bud break. Bouts of cooler temperatures occurred in late February and early April, and summer was relatively mild compared to past years. Harvest began a few weeks earlier than anticipated, and finished earlier than normal due to consistently warm fall days in late August and early September. By mid-October, 90% of the grapes had been picked. Despite some of the challenges, which included limited rainfall, some early season fluctuation in temperature, and a warm spring and early summer, we experienced no significant issues. Yields were lighter than average. Overall, this was a solid growing season that showed great fruit quality with smaller berry and cluster sizes. Everything is pointing to a stellar 2022 vintage.

Pairing Insights



Chef Derek Kuntz suggests pairing the Brown Ranch Pinot Noir with his chicken and waffles with cherry-guajillo syrup.

Try also pairing this Pinot with pork or duck dishes to accentuate the earthy flavors in the wine. Add in cherries or strawberries to explore the wines wild fruit profiles.