

# 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

2020 brought average rainfall, with a warm spring leading to an early bud break. Warm temperatures continued into summer and finished with a typical Labor Day heat spike. These conditions were perfect for ripening, and led to a slightly early harvest.

### VINEYARDS

To capture a full expression of Anderson Valley, we sourced fruit from two sites. The majority comes from five blocks in the cooler “deep end” of the valley, at 480 feet elevation, where maritime fog and wind influences bring out bright and finessed characters. A smaller portion comes from our Middleridge Ranch, at 1,110 feet, where open hills and warm winds develop riper, more fruit-driven flavors. Fruit was hand-picked September 12-16, 2020.

### TASTING NOTES

High Haven opens with aromas of black cherry and cola with rich butterscotch and roasted whole vanilla pod accents. Ripe raspberry, fig bar, and allspice flavors are supported by bright acidity and integrated tannins which lead to a structured finish.

### WINE

Appellation: Anderson Valley

Varietal Composition: 100% Pinot Noir

Clones: 37, Calera, Pommard 4 and 667

Aged for 10 months in French oak barrels (36% new)

TA: 5.5 g/L | pH: 3.64 | Alcohol: 14.9%

