



Wicket

VINTAGE 2022 · RUSSIAN RIVER VALLEY · PINOT NOIR

Since 1984, we are the only winery in the world to boast two professional croquet courts. Our Wicket Wine series is dedicated to those who cherish the game as much as we do, offering the perfect wines to enjoy whether you're watching from the sidelines, engaging in a friendly game, or competing in serious match.

VINTAGE OBSERVATIONS

Here we go again! After what looked like a promising season last fall, the first three months of the year became California's driest on record, marking the third year of mega-drought. As in past drought years, we closely monitored vine needs and soil moisture. Fortunately, a mild spring and summer, along with a beautiful August and the return of fog, helped us navigate this challenging season.

WINEMAKING PROCESS

Grapes were hand-picked early each morning into small bins, then hand-sorted and gently destemmed. The wine underwent a four-day cold soak followed by eight to twelve days of fermentation, with hand punch-downs in small, open-top fermenters. After fermentation, it was gently basket pressed and racked into barrels, where it aged for 14 months before the final blend was assembled and bottled.

TASTING NOTES

Opening with an inviting bouquet of ripe cassis, cherry and plum, this wine is accented by hints of pepper, clove and allspice. Subtle nuances of leather and bramble add depth and intrigue to the aromatic profile. On the palate, layers of blueberry and black cherry unfold, accompanied by the earthy elegance of forest floor. Lively acidity brings vibrancy, while the wine's balanced texture culminates in a smooth, velvety finish.

COMPOSITION: 100% PINOT NOIR

CLONES: POMMARD

FERMENTATION: 100% OAK

BARREL AGING: AGED FOR 14 MONTHS IN FRENCH OAK, 33% NEW

ALCOHOL: 13.5% · **TOTAL ACIDITY:** 5.8 G/L · **PH:** 3.60

