Selle Hos

Once a dairy farm and pastureland, this vineyard has realized its greatest potential as a prime, virgin Pinot Noir vineyard. It was first planted in 2000 to a mix of Dijon clones 115, 667, and 777, all grafted on low-vigor rootstock 101-14. We have been working with this vineyard since 2003 and have always been impressed by the quality of the Pinot Noir it produces. Dairyman sits in the southern alluvial plains of the Russian River Valley near the ocean, a region where cooling fog comes in through the Petaluma Gap in the morning and once again in the evening. Afternoon breezes help to soften the effects of the warm sun. In Dairyman, each vine has been trained up on a vertical shoot position (VSP) trellis, which both limits the growth and opens up the typically congested fruit zone. The combination of low-vigor rootstock and alluvial soil stress the vines, while the cool, coastal climate creates a long growing season that brings about small, concentrated, and flavorful berries.

THE 2021 GROWING SEASON

The winter weather was very mild and rainfall was below normal as we entered the growing season. Budbreak and early season grapevine growth were delayed by the cold weather in the early spring. In April, the very warm weather created ideal conditions for bloom, fruit set, and healthy grapevine growth. The fruit matured with gorgeous color and had beautiful flavors of ripe plum, cherry, and blueberries. Due to the persistent marine layer along the Sonoma Coast, the fruit retained vibrant acidity and ripened slowly in the mild Autumn weather. We started and finished harvesting early October.

WINEMAKING

We harvested early in the morning so the fruit would arrive at the winery while the grapes were still cool to preserve the vineyard-fresh flavors. After destemming (but not crushing) the berries, we cold-soaked the fruit for up to two weeks to soften the skins and allow for ideal extraction. During fermentation in a combination of closed and open-top stainless steel fermenters, we used both punch-downs and pump-overs to extract color and tannins, and also to control temperatures and maximize flavors. We aged the wine in 100% French oak (60% new) for up to nine months. After the wine underwent malolactic fermentation, we racked it twice before making the final blend.

TASTING NOTES

2021 DAIRYMAN PINOT NOIR

Russian River Valley Sonoma County

Deep garnet in color with abundant aromas of sun-warmed black cherry, raspberry compote, and dark chocolate followed by hints of cedar and black currant. Bold and rich tones layered with flavors of fresh strawberry cobbler and bramble accompanied by notes of cinnamon and nutmeg. This wine has rich tannins, nice concentration, depth, and natural acidity that expresses the authenticity of a Sonoma County

My goal with each of the Belle Glos single-vineyard Pinot Noirs is to express the uniqueness of each vineyard and craft a genuine style of California Pinot Noir that is layered, complex, fruit-forward and rich. Our Dairyman vineyard in the Russian River Valley on the Sonoma Coast is well suited to producing a wine in our signature style.

Pinot Noir.

JOSEPH WAGNER OWNER & WINEMAKER

