

HIRSCH VINEYARDS

2022 Reserve Estate Pinot Noir

David Hirsch dreamed for many years of making a *Reserve* Pinot Noir from his vines. Since our first *Reserve* in 2009, we have endeavored to capture the most complete and powerful expression of the Hirsch Vineyard through selecting our very best and oldest vineyard blocks for this wine.

Lying adjacent to the San Andreas Fault on the far western Sonoma Coast, Hirsch Vineyards is comprised of 61 distinct farming blocks. These 61 blocks cover an area of 72 acres, a degree of fragmentation that is unmatched even by the famously subdivided vineyards of the Cote de Nuits. Each block was individually developed and planted based on soil, exposure and topography, and each is farmed, harvested and vinified separately. This process enables us to evaluate each farming block separately, and to select only the most expressive vineyard blocks for the Hirsch *Reserve* Pinot Noir.

The 2022 *Reserve* continues this tradition, bringing together the finest barrels from the vintage, from our oldest and most compelling vineyard blocks.

TASTING NOTES: The 2022 *Reserve* is a serious and classic expression of Pinot Noir, with great focus, refinement and intensity. Upon opening, Bing cherries, cranberry, resin, plum skin and a hint of wet stone and earth emerge. There is a coiled intensity in the tightly packed aromatics. The palate is mouth-filling, with great continuity and length. The overall impression is savory and monolithic. This wine is a fortress that will need time to open up.

SERVICE NOTES: We recommend cellaring this wine for a few years before drinking.

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| Clonal breakdown: | Pommard-Wädenswil | 58% |
| | Mount Eden | 21% |
| | Dijon 114 | 5% |
| | Swan | 16% |
| New oak: | 31% | |
| Production: | 530 cases | |
| Formats: | 375ml, 750ml, 1.5L | |
| Bottling date: | February 2024 | |
| Alcohol: | 14.0% | |

