HIRSCH VINEYARDS

2022 West Ridge Estate Pinot Noir

"The wines of the West Ridge have a gentle, supple personality, and are, shall we say, *romantic*."

- David Hirsch

The West Ridge is a north-south ridgeline, with the vineyards planted on the ridgetops. Predominantly comprised of very heavy, black clay, the soils are highly compacted, and act more like bedrock than typical clay. This inhospitable environment stresses the vines and inhibits vigor. It is one of our most challenging vineyard sites, yet produces wines that are ethereal, fragile and hauntingly aromatic.

The foundation of the *West Ridge* Pinot Noir is Block 7, planted in 1992 with cuttings David Hirsch took from the Mount Eden Vineyard in the Santa Cruz Mountains (read his complete history here). It is a true *massale* selection, with a diverse genetic makeup. The lineage of these plants can be traced

back to Paul Masson, who brought Pinot Noir cuttings from Burgundy to California in the late 1800s. The genetic diversity of the plants imparts greater complexity to the wine, but also perpetuates the leaf-roll virus that came with the vines from Burgundy. This virus inhibits the ability of the vines to carry out photosynthesis and produce sugar. The result is wines that are more delicate, naturally lower in alcohol, and have extremely fine tannins.

TASTING NOTES: The 2022 West Ridge may prove to be the wine of the vintage. Purity, refinement and focus define this wine. High-toned and elegant, the aromatics are classic West Ridge: perfectly ripe cherries, fresh strawberries, rose petal and a hint of orange oil. The palate is a seamless journey of silky tannins, mouthwatering acidity and pure, focused fruit.

SERVICE NOTES: This wine is open and expressive, and it can be enjoyed upon release if given an hour of air. However, there is still a touch of tightness on the palate which would benefit from a few years in the cellar.

Vine age:	Planted 1992-95	62%
	Planted 2002	38%
Blocks:	Block 6	26%
	Block 7	36%
	Block 12	38%
Clones:	Mount Eden	36%
	Swan	26%
	Pommard-Wädenswil	38%

Production: 390 cases

Bottling date: February 2024

Formats: 750ml and magnum

New oak: 26%

Alcohol: 13.8%

