

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 2022

The winter of 2021-2022 had minimal rainfall, adding to drought conditions in Mendocino County. A mild winter and spring led to above average temperatures in August and September, but fruit maturity continued on track and we harvested in late September, which is typical for Anderson Valley Pinot Noir.

VINEYARDS

To capture a full expression of Anderson Valley, we sourced fruit from two different vineyards. One vineyard is at Middleridge Ranch that sits between two ridges above the town of Booneville. This vineyard is located at 1,100 feet, where open hills and warm winds develop ripe, fruit-driven flavors. The second vineyard is Sky High Ranch, which is a ridge top vineyard nestled among Redwood and Douglas fir trees. There are 22 acres planted to Pinot Noir at 1600 ft elevation.

TASTING NOTES

High Haven opens with aromas of forest floor, dried cranberry, snickerdoodle, and vanilla caramel sauce. The medium-bodied palate offers abundant red fruit flavors coupled with bright acidity. This wine pairs beautifully with stuffed mushrooms, roasted butternut squash risotto, or seared duck breast.

WINE

Appellation: Anderson Valley

Varietal Composition: 100% Pinot Noir

Clones: 115, 667, 777, 5, Swan, and POM-4

Aged for 12 months in 29% new French oak; Quintessence, Rousseau, and Francois Feres barrels

TA: 6.20 g/L | pH: 3.66 | Alcohol: 14.3%

