

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 2023

The 2023 vintage was an overall cooler growing season, with a wet winter and a heavy dusting of snow in late February. A cold spring coupled with a cooler than usual summer led to the latest harvest we have experienced in the past two decades. These growing conditions produced wines with a bright fruit profile, added complexity, and slightly lower alcohol levels. The youthful character of the 2023 vintage indicates that these wines have exceptional aging potential.

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 dried figs, rose hips, and hints of smoked mushroom cap and cocoa. The palate offers fine-grained tannins with flavors wild strawberry, Maraschino cherry, and a touch of dulce de leche on the finish. 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: 777, 115, 667

Aged for 9 months in 31% new French oak; various coopers

TA: 5.8 g/L | pH: 3.76 | Alcohol: 14.4%

