



# LA FOLLETTE

AN ONGOING DIALOGUE WITH SINGULAR VINEYARDS

## 2021 Los Primeros Pinot Noir SONOMA COUNTY

Los Primeros—meaning “the first”—honors the early winegrowing pioneers in California who planted vines along the coast. Today, those same areas, just inland from the Pacific Ocean, produce California’s most sought after Pinot Noir grapes.

*“The wine is simultaneously delicate and powerful, and begs for Cassoulet or mussels in a rich tomato broth. A true pinot lover’s Pinot Noir, for sure.”*

WINEMAKER HUGH CHAPPELLE

### APPELLATION: 100% SONOMA COUNTY

~ For our 2021 Los Primeros Pinot Noir we blended both declassified barrels from some of our top single vineyard wines along with contracted sources chosen by the winemaking team for specific aroma and flavor profiles. Layered into this are blending components from a handful of truly elite Sonoma Coast producers.

### WINEMAKING

- ~ Handpicked and hand sorted
- ~ Gently destemmed then transferred to fermentation tanks without pumping
- ~ 3-6 days “cool” soaking before fermentation was allowed to begin
- ~ Manual punch downs 1-3x per day, as needed, to distribute heat and extract aroma and flavor
- ~ Skin contact ranged from 11-16 days
- ~ Malolactic fermentation in barrels
- ~ Aged 10 months in small 60-gal. French oak barrels then transferred to 600- & 900-gal. foudre
- ~ Medium-toast barrels air-dried for 3+ years to have as gentle impact on the wine as possible

### SENSORY

- ~ Visually, the wine is a light ruby which fades to delicate pink with a hint of brick red. By sight alone one would think this to be Côte de Beaune rather than California. But the nose has classic Sonoma cherry cola nut and ripe raspberry with bacon fat, sage, white button mushroom and fall leaves.
- ~ On the palate, the wine is on the lighter side of medium body and bursts with black cherry and pomegranate. This initial fruit is followed by a brace of acidity with tons of spice followed by black pepper, paprika, sage, tomato leaf and hints of oyster shell.

### CHEMISTRY

~ Alcohol 13.5% | pH 3.68 | TA 0.57

### PRODUCTION

~ 3200 Cases | \$30 SRP

