

Anthill Farms Anderson Valley Pinot Noir

800 Cases Produced 13.3% Abv. 3.51 pH
30% Wholes Cluster 3 Week Native Fermentation
18% New Oak 25ppm SO2 at Bottling

-Selection of the prettiest more accessible barrels from Abbey Harris & Leal in the Boonville Ridges, and Baker Ranch & Forste in the Philo Ridges

-Grapes come from a mix of soils but is primarily Bearwallow-Wolfey that is consistent throughout the Anderson Valley Ridges. Wines from this soil tend to show savory, spice influenced flavors with more pronounced tannic structure

-Grapes are harvested on average around 22 brix
pH's are in the 3.3-3.5 range at harvest

-Sorted whole clusters are put in the bottle of fermenters and covered with destemmed grapes. Once a day puchdown for 3 weeks, native fermentation, then drained and pressed to barrel, bottled at 15 months with low SO2 and high CO2.