

Anthill Farms Harmony Lane Pinot Noir

350 Cases Produced 13.3% Abv. 3.5 pH
30% New Oak 25 ppm SO₂ at bottling 50% Whole cluster

-The ridge in between Graton and Occidental is known by several names—Occidental Ridge; Stoetz Ridge; and most commonly, Harrison Grade, after its principal roadway. Harmony Lane occupies a three-acre site of Goldridge soil just below this ridgeline at about 800 feet behind Radio Coteau Estate and across the road from Heintz. This elevation puts the vineyard right at the edge of the marine layer: the fog laps the vineyard, creating a dynamic warm-and-cool environment that creates wines of expressive textural character and precision.

-The site was planted 17 years ago and we've been farming the vineyard with Rob Wilkinson since 2010, our first vintage

-Grapes are harvested at 21.8-22.5 brix,
pH's are 3.35-3.5 range at pressing, clones are 115, 667 and 777

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