

2021 OLEMA PINOT NOIR SONOMA COUNTY



ABOUT THE WINE: The 2021 Olema Pinot Noir, made by Amici Cellars, is a smooth and aromatic Pinot Noir showcasing the best of Sonoma County winemaking from an excellent vintage. A blend of Pinot Noir grapes from premier vineyards in the widely acclaimed Russian River Valley and Sonoma Coast appellations, the wine features classic Pinot Noir characteristics of perfumed aromas and bright, focused red fruit flavors, framed by delicate tannins.

2021 VINTAGE: The 2021 harvest will be remembered as a harvest of rebirth and of achievement for Olema Wines. After the challenges that 2020 brought, our team was especially looking forward to this vintage. The warmer, drier winter pushed bud break earlier than usual and was followed by a dry but steady summer growing season. Harvest began in mid-August and continued steadily before ramping up in September as the heat rose across the valley. Drought conditions throughout California led to lighter crop yields; however, we are very pleased with the exceptional quality of fruit and resulting wine in the 2021 Olema Pinot Noir.

WINEMAKER NOTES: The 2021 Olema Pinot Noir opens with aromas of ripe cherry, candied red apple and mulling spices. The palate is full of depth and balance, with black raspberry and strawberry notes leading into the silky-smooth finish.

ALCOHOL: 14.2%

APPELLATION: Sonoma County

BLEND: 100% Pinot Noir

BARREL AGING: 100% stainless tank fermented; aged 10 months in 20% new French Oak

SUGGESTED RETAIL PRICE: \$20