

Wrath

2022 Wrath, Pommard 4 / 777, Pinot Noir

Overview

Wrath represents a nexus of nature and an unbridled passion for winemaking. We produce site-driven Pinot Noir, Chardonnay, Syrah, and Sauvignon Blanc from our estate vineyard and respected properties in the Santa Lucia Highlands. Our production is small, our distribution is limited and our wines reveal attitude, passion, and an inherent respect for what a vineyard can give us.

Philosophy

Our wines are a record of the topography, geology and climate of a finite, naturally defined piece of land over the span of a growing season. They chronicle the elaborate dance between terroir, grape, people and time. While all of our wines possess strong varietal characteristics, their real strength is their ability to deliver the unique aromatics, flavors and textures of a specific site.

Vineyard

Our Estate San Saba Vineyard is set in a sheltered nook just below the Santa Lucia Highlands AVA. The estate consists of 72 acres of which 67.75 are planted to Chardonnay, Pinot Noir, Sauvignon Blanc, Syrah and Falanghina. This is a cool site with little rainfall and one of the longest growing seasons in the world. Our soils, Arroyo Gravelly Loam and Hanford Gravelly Sandy Loam, provide a low-vigor, well-draining, disease- and pest-free medium for our vines. They also impart a subtle mineral quality to our wines.

To preserve our local ecosystem, we have worked with viticultural consultant Steve McIntyre to develop a sustainable farming program, certified by the CCVT, tailored to our estate. In addition to protecting the local environment, we believe it allows us to produce wines that are more authentic and specific to our terroir.



Production Notes

The 2022 vintage in Monterey was a challenging year because of temperature fluctuations. The general growing year was excellent and the heat around Labor Day was predicted so we had ripe fruit and plenty of time to harvest before the heat affected the vines. All in all, it was a very good growing season and resulted in high quality fruit because of lower than usual yields. Hand harvested from vines planted in 2004, the clusters are brought to the winery, which sits in the center of our vineyard, for hand sorting. Clones are kept in separate lots while fermenting in open top bins; 20% of this bottling experienced whole cluster fermentation. The fermented wine is racked into French oak barrels, 30% new oak, and barrel aged for 11 months before bottling at the winery. The newly bottled wine was laid down for another 12 months of aging before release.

Technical Data

Composition	100% Pinot Noir
Vineyard	San Saba Vineyard
AVA	Monterey
Clones	Pommard 4-50%, 777-50%
Oak	French oak, 30% new
Alcohol	14.3
Cases produced	300
SRP	\$39