

Valravn Pinot Noir

THE FACTS

COUNTRY: USA - CA

REGION: Sonoma

APPELLATION: Sonoma County

CEPAGE: 100% Pinot Noir

WINEMAKING: Grapes are hand-harvested and sorted and cold-soaked in the cellar. Wild yeast fermentation occurs with about 25% whole cluster inclusion in small open-top stainless steel tanks. Following primary fermentation, the wine is racked to new, second-use, and neutral French oak barrels, including François Freres and Remond, for malolactic conversion and eleven months of aging.

ALCOHOL BY VOLUME: 13.5%

THE STORY

We have been making wine in Sonoma County for over ten years now, and along the way, established a dynamic network of friends and colleagues that includes vineyard owners, growers, and winemakers. While we successfully navigated the négoce market in the past, Valravn represents the next evolutionary step for us. Because of those forged relationships and friendships, we have exclusive access to grapes from fantastic vineyards and the team to oversee hands-on production from vineyard to bottle. We are proud of our past achievements and excited to realize the culmination of a decade of learning and focus, bringing authentic wines to the table that we have found, seen, and touched at every step.

THE SELLING POINTS

AWARDS: 94pts James Suckling, 90pts Vinous

