

TWOMEY

2022

ANDERSON VALLEY

PINOT NOIR

Plentiful winter rains recharged the soil moisture profile across the Anderson Valley, and the vines were primed and ready to grow strong canopies—great for ripening capacity. As the vines moved out of dormancy, we saw a protracted frost season, and intermittent spring rains continued to push healthy canopy growth. Cooler temperatures during flowering coupled with some moisture systems led to a slightly lower than typical fruit set with millerandage—where smaller, concentrated berries are mixed in with the larger ones—producing a compelling tannin structure in the wines. As summer progressed, phenological events were notably delayed in the Anderson Valley compared to other cool-climate regions such as the Russian River Valley. Consequently, the region found itself well-placed when the Labor Day heat dome swept in. This warmth was the final push across the finish line, and we began harvesting on September 12. Most of the fruit was harvested by September 17, but some late-season rain helped pump the brakes and provided the team a chance to catch their breath before the final push.

The 2022 Anderson Valley Pinot Noir is a great example of how a true cool-climate region behaves during seasons with significant heat in the forecast, and the resulting wine has a beautiful, elegant structure with bright acidity layered across the mid-palate and lifting the finish. Notes of nougat, dark cherry and wild strawberry are complimented by fir tips and underbrush—all showcasing the complexity and detail that we love from the Anderson Valley.

VINEYARDS

Bearman Bend Vineyard
Monument Tree Vineyard

HARVEST DATES

September 12–27, 2022

ALCOHOL

14.1%

AVERAGE BRIX

22.9°

BARREL AGING

10 months in barrel
6 months on primary lees

BARRELS

100% French oak, 32% new

WHOLE CLUSTER

3%

RELEASE DATE

April 2024

