

VALRAVN

2027

sonoma county pinot noir

We've been making wine in Sonoma County for over ten years now and along the way, established a dynamic network of friends and colleagues that include vineyard owners, growers and winemakers. While we successfully navigated and maneuvered our way through 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. Valravn wines are out of the gate approachable, delicious, and table ready.

VINEYARDS & WINEMAKING

The 2021 vintage of Valravn Pinot Noir is primarily Sonoma Coast fruit, much of which is declassified barrels from our Marine Layer program. Grapes from the Sonoma Coast AVA account for half the blend, with the balance Russian River (40%) and Sonoma Mountain (10%).

Hand-sorted grapes undergo a cold soak in the cellar, followed by primary fermentation with 20% whole clusters in small open-top stainless steel tanks. Following primary, the wine transferred to a blend of French oak, including François Freres, Remond, and Rousseau barrels, about 20% of which are new, for eleven months malolactic and aging.

TASTING NOTES

The 2021 Valravn Pinot Noir is a juicy, complex wine with rich raspberry compote, clove, and cedar spice scents. The Sonoma Coast parcels show the typical crunchy red fruits, while the Russian River fruit gives the briary bramble, all accented with spice from the whole cluster components. An unctuous palate weight balances flavors of framboise and wild berries. The wine has excellent complexity and plays in a category far above its modest price point.

