

KNUTTEL

FAMILY

2021 SONOMA COAST PINOT NOIR

“Bill’s Hidden Track”



90 PTS WINE ENTHUSIAST

Richard Rued’s vineyard off Olivet Lane in the center of Russian River Valley is a laboratory for Pinot Noir clones. Knuttel Family selects those that make the best blend in any given vintage—for 2021, they were all Dijon selections, offering a complex array of aromas and flavors to a 100% varietally pure Pinot Noir, entirely produced with Burgundian techniques.

After blending thousands of wines over nearly forty years, William Knuttel still marvels at how the components and characteristics of wines mesh together like the tracks in a rock and roll recording. Put every track together, and something sublime emerges--and, especially with Pinot Noir, any of “Bill’s Hidden Tracks” can hook you into the wine’s charms!

Augmenting the fruit from Richard Rued’s vineyard, an aliquot of Dijon 777 Pinot Noir from the Robledo Family’s Sonoma Coast blocks was blended to enhance structure. Clusters were hand-harvested and gently de-stemmed, the whole berries cold soaked for three days prior to fermentation. Gentle extraction was carried out with pumpovers to maximize fruitiness. After pressing, the new wines were racked to French oak for malolactic fermentation. The wine was aged for eleven months with 30% new oak, and bottled without fining.

Bright aromas of wild berry and ripe strawberry mingle with hints of pomegranate, violets, and red plum. Flavors coalesce on the palate, and an elegant structure and mouthfeel give way to ripe, focused tannins in the finish. The wine’s balance and fine acidity pairs with seafood and light dishes, and is hearty enough for roasted meats and more substantial fare.

Brix at harvest: 24.3%

Bottling pH & Titratable acidity: 3.72, 5.6 g/L

Alcohol: 14.5% by volume

Aging: 11 months in French oak, 30% new oak

Production: 893 cases