

WAYFARER

2022 PINOT NOIR 'GOLDEN MEAN'

TASTING NOTES | 'Golden Mean' is a philosophical term which explores the harmonious middle-ground between two opposite ideals. As a striking juxtaposition of two distinctive yet contrasting clonal selections of Pinot Noir, Swan and Pommard, this cuvée typifies the concept perfectly. The 2022 Pinot Noir 'Golden Mean' presents perfumed notes of fresh rose petals, ripe cranberries and a touch of crushed violets from the Swan clone, complimented by darker Pommard aromas of Amarena cherries and just-ripe plums with hints of sandalwood, blood orange peel and sweet clove. A luxurious and velvety texture is perfectly balanced with bright acidity and framed with polished tannins, culminating in an expansive, supple finish.

VINTAGE NOTES | Wayfarer's 2022 vintage showcases the tension between a cool growing season and warm harvest. Budbreak came two weeks earlier than average, resulting in an early September harvest. Wayfarer received significant rainfall in the winter months, replenishing the soil, followed by a very dry April and May, which moderated vigor in the vineyard. June rains required diligent canopy management to balance airflow and sunlight, which proved to be essential to both ripen the fruit in a cooler year, and to not overexpose it to heat later in the season. With below-average temperatures in June and July, 2022 was a cool growing season on the Sonoma Coast until the weather warmed significantly during harvest. However, even on the hottest days, Wayfarer experienced a diurnal shift of 30 degrees Fahrenheit, preserving acidity and freshness in the fruit. Due to a series of prior drought years, 2022 was a very low-yielding vintage, with Chardonnay production down 50% and Pinot Noir production down 35%, creating a profound concentration in the wines. The 2022 wines display the luxurious texture and fruit-driven character of a warm harvest with the elegance and vibrancy of a cool growing season.

WINEMAKING NOTES | Each block was picked by hand at night, and firm, cool clusters were delivered to the winery before sunrise. We sorted the clusters by hand, with 15% reserved for whole-cluster fermentation. We destemmed the remainder of the fruit before transferring it into stainless steel tanks for six days of cold maceration. Fermentation was carried out by native yeast, and we punched the cap down by hand, with the frequency and technique determined by tasting each tank daily. The free run wine aged in 228L French oak barrels, 50% new, for 11 months prior to bottling.

ACCLAIM | "Bright and sculpted, with terrific energy, the 2022 sizzles with tension. Crushed flowers, sweet red/purplish fruit, mint, chalk, and crushed rocks abound. This nervy, taut Pinot is terrific. The 2022 is understated and beautifully precise, with tons of definition and fine persistence." 95 Points, Antonio Galloni, *Vinous*, January 2024

ORIGIN	Wayfarer Vineyard, Fort Ross-Seaview
BLOCKS	5, 20
CLONES	Pommard, Swan
PRUNING	Double guyot
VINE YIELD	2.0 lbs/vine
HARVESTED	September 3-5, 2022
BOTTLED	August 15, 2023
ALCOHOL	14.3%
pH	3.48
TA	6.1 g/L
PRODUCTION	130 cases
WINEMAKER	Todd Kohn