

# WAYFARER

## 2022 PINOT NOIR 'MOTHER ROCK'

**TASTING NOTES** | A brilliant ruby in the glass, the 2022 Pinot Noir 'Mother Rock' displays elegant and lifted aromas of wild alpine strawberry, red raspberry, pomegranate, dried herbes de Provence and baked river stone. A mouthwatering backbone of acidity buttresses a core of pure red fruit, complimented by silky, refined tannins and elevated by a streak of savory minerality that persists through a lengthy, vibrant finish. Harvested from two micro-parcels planted on our shallowest soils over sandstone bedrock at the top of our ridgeline, Mother Rock expresses purity of fruit and superb intensity of flavor while maintaining nerve and precision.

**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 hand-sorted and fully destemmed the fruit before transferring it into stainless steel tanks for five 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** | "In the glass, the wine pours a ripe red/ruby color and delivers notes of bright red cherries, cranberry, violets, and a light minty lift with hints of sage and anise. Medium-bodied, it has a highly refined, chalky texture, fine, supple tannins, and a clean, mineral-noted finish. Drink it over the next 15 years." 98 Points, Audrey Frick, *Jeb Dunnuck*, June 2024

ORIGIN	Wayfarer Vineyard, Fort Ross-Seaview
BLOCKS	3, 11
CLONES	Dijon 777, Mount Eden
PRUNING	Double guyot
VINE YIELD	1.6 lbs/vine
HARVESTED	September 7, 2022
BOTTLED	August 15, 2023
ALCOHOL	14.5%
pH	3.58
TA	5.7 g/L
PRODUCTION	170 cases
WINEMAKER	Todd Kohn