

GROOVE WINES

2020 Petaluma Gap

Pinot Noir



Appellation	Sonoma Coast (Petaluma Gap)
Vineyards	Flocchini Estate
Farming	Sustainable (No herbicides)
Soils	Sandstone and clay
Elevation	3 miles from north end of San Pablo Bay
Composition	100% Pinot Noir (La Tache, 777, Pommard)
Elevage	Aged 7 months in neutral French Oak barrels
Alcohol	11.9%
pH	3.8
TA	4.7
Malolactic Fermentation	Yes
Total SO2	70ppm
Ingredients	Grapes, Certified Organic Yeast (Vitiferm Rubino Extra), Williams Selyem Yeast, Certified Organic Yeast Nutrients (Ferm Bio Control), minimally effective SO2.
Bottle Weight	478 Grams

Vintage

Pandemic. California was on fire. The Petaluma Gap area was not heavily affected by smoke prior to harvesting this lot (August 28th). Finished wine test results (ETS) came back clean, well below sensory level (see links below):

4-Methylguaiacol	<1.0 micrograms per Liter
Guaiacol	2.5 micrograms per Liter

*Guaiacol is also a naturally occurring compound

[UC DAVIS REPORT](#)

[Australian Wine Institute Report](#)

WINEMAKING

We took twelve tons of fruit in 2020, split between 777, Pommard, and La Tache. Primary fermentation took place in two stainless steel tanks, 10% whole cluster, punched down twice a day for one week, switching to pumpovers for the second week. Both lots were then drained, pressed, and combined into one large tank where it finished malolactic fermentation over the next few weeks. The finished wine was then racked to neutral oak barrels of varying age. During fermentation, this wine had a wonderful savory, spiced-tea thing going on. Once ML was finished, the wine completely dropped its guard and a very generous cherry & light chocolatey/cocoa character began to emerge.