

2018 PINOT NOIR

# ROOT & RUBBLE



Root & Rubble is the newest passion project from winemaker Adam Lee. Choosing to forgo the traditional oak barrels, Root & Rubble is both fermented and aged entirely in square concrete tanks, creating a pure and distinct style of Pinot Noir.

One of the unique properties of using concrete is its porous nature which allows tiny amounts of oxygen to gradually seep into the tank. This increases the pH producing a softer, ready-to-drink wine. In terms of temperature, concrete slowly warms and slowly cools to create a more gradual fermentation. This unorthodox winemaking fully allows the character of the grape to shine through in the glass.

The 2018 vintage is sourced from the Barbieri Vineyard in Sonoma County's Russian River Valley. Typically used for blending, clone 828 was selected for its thicker skins and strong tannin presence, letting the wine stand on its own without leaning on oak for support. The result is a round, lush, fruit-forward wine with hints of candied rose, white pepper and a subtle earthiness. The palate offers intense raspberry and spice, finishing with a trace of silky tannins.

**91 POINTS** Josh Reynolds, *Vinous*, November 2019

**90 POINTS** Jeb Dunnuck, *JebDunnuck.com*, June 2019

#### PRODUCTION

465 cases

#### VARIETAL

100% Pinot Noir

#### WINEMAKING

100% fermented and aged in concrete tank for 6 months, 20% whole cluster, indigenous yeast.

#### APPELLATION

Sonoma County

#### CLONE

828

#### BOTTLING DATE

April 29, 2019

#### ALCOHOL

14.2%

#### PH

3.40

#### TA

0.57