

VINEYARD

OPPENLANDER VINEYARD

AVA

MENDOCINO COUNTY

HARVEST DATE

10-10-2020

FINISHED PH

3.35

FINISHED TA

6.75

ALCOHOL

14.2

OAK PROGRAM

All French or Hungarian, 30% New, 30% Once Filled Balance Neutral

CASES PRODUCED

100



2020 Pinot Noir, Oppenlander Vineyard

Mendocino County

Vineyard Profile

The Oppenlander Vineyard, nestled in the remote coastal reaches of Mendocino County, benefits from cool maritime influences, morning fog, and afternoon breezes that extend the growing season. The 2020 vintage saw an early bud break, followed by a mild to moderate season with occasional spring frosts. Despite regional wildfire concerns, the Oppenlander Vineyard remained largely unaffected by smoke, allowing for the slow, steady development of Pinot Noir grapes with vibrant acidity and deep concentration. Lower yields resulted in wines of exceptional structure, intensity, and purity of fruit.

Winemaker's Notes

The 2020 Oppenlander Pinot Noir pours a deep ruby violet into the glass, hinting at the depth and complexity within. The nose is immediately engaging, offering aromas of wild raspberry, ripe black cherry, and pomegranate, with layers of damp forest floor, dried rose petals, and a whisper of black tea. As the wine opens, subtle undertones of dark cocoa, baking spice, and crushed violet emerge, reflecting the vineyard's unique terroir.

This Pinot Noir is structured yet elegant on the palate, showcasing the vintage's bright acidity and refined tannins. Juicy red and black berries lead, supported by a mineral-driven mid-palate with hints of loamy earth, dried herbs, and a touch of anise. The balance between fruit, earth, and spice is seamless, leading to a lingering, nuanced finish marked by dried cranberry, sweet tobacco, and a dusting of cocoa powder.

This is a Pinot Noir with both immediate appeal and aging potential. While beautifully expressive now, further cellaring over the next 5–7 years will allow its savory elements and secondary characteristics to develop. Pair with wild mushroom risotto, herb-crusted salmon, or roasted duck to fully appreciate its depth and complexity.

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