



Appellation: Van der Kamp
Sonoma Mountain

Cases Produced: 154 Cases

The Van Der Kamp Pinot is a very unique cold climate wine, with an earthy taste in the finish. The cold climate helps these characteristics come to the forefront making the wine absolutely delicious. The vineyard is located in the Sonoma foothills planted on an ancient Indian campsite. It is not uncommon to find the occasional arrowhead amongst the soil. Indian descendents whose tribe settled here visit the vineyard annually to pay respects to those lost. It is a unique experience to say the least when you visit this vineyard. You get a feeling of power that is hard to put into words as you walk the rows. The Van Der Kamp family manages the vineyard in a sustainable fashion and should be certified organic within a couple years.

The wine's bouquet is unique to Sonoma Mountain Pinot Noir, earthen to its core with briary fruit, wild scents of violet and an intriguing tea leaf subtlety that keeps your nose in the glass. Only after allowing this wine to breathe can you really get a sense of where this wine is taking you. Fermented with native yeast, aged with 60% new French Oak, and racked only once, this wine is surprisingly integrated at an early age. But this wine has become so integrated in all its components that you would have to dig it out with a spoon to really find out how it was made. It drinks wonderfully now, decanting the wine would only enhance each nuance in the wine. It has a bit of its innate mountain tannin left in it, but not too much, so you could lay a few bottles down for about 5-7 years, or longer for those with patience. With only a limited amount of this wine produced you might want to get your hands on some and hold on to it as it develops into a fine aged wine.