

Failla Pinot Noir Sonoma Coast 2022

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2022
GRAPE Pinot Noir
GEOGRAPHY Not Europe
COUNTRY USA
LARGER REGION California
SMALLER REGION Sonoma County
SUB REGION Sonoma Coast

Rationale

Pinot Noir is capable of some of the most exquisite examples of red wine imaginable. Unfortunately, in many spots globally, it is at the mercy of fickle weather and, as such, less than spectacular harvests making it one of the most challenging grape varieties to produce. California's moderate Mediterranean-like weather combined with cool coastal enclaves -- from Anderson Valley in the north to Santa Barbara in the south -- provides Pinot Noir growers more security in their efforts to cultivate this most difficult of grape varieties.

The 'true' Sonoma Coast lies in the far western reaches of the county, where the climate is ideal for Pinot Noir. The frigid waters of the Pacific generate breezes that transport fog inland during summer and result in cool, mild growing conditions. Well-architected, fruit-filled Pinot Noirs are typified by plum, blackberry, cherry, and wild berry flavors, well-framed by toasty notes, conifer, and minerality.

Failla Wines was founded by winemaker Ehren Jordan and Anne-Marie Failla; the winery is named after the middle name of Ehren's eldest daughter. Today, Ehren is the sole proprietor of Failla Wines. Ehren is often associated with Turley Wine Cellars -- that is because he spent 18 years at Turley helping create some of their well-regarded Zinfandels and other wines as their General Manager and Director of Winemaking. Failla specializes in three wines, Chardonnay, Pinot Noir, and Syrah all sourced from very cool weather vineyards ranging from Sonoma, Napa, Mendocino counties all the way up to Oregon's Willamette Valley.

Sight

BRIGHTNESS Day Bright
CLARITY Clear
COLOR DEPTH Light
COLOR Ruby
RIM VARIATION Pink
Stained Tears: None

Structure

RESIDUAL SUGAR Dry
ACID Med+
ALCOHOL Med+
TANNIN Med+
TEXTURE Lean / Tart
FINISH Long
COMPLEXITY High

Aroma & Taste

RED FRUIT Red Plum • Red / Sour Cherry • Pomegranate • Strawberry *Condition: Fresh, Ripe*
BLACK FRUIT Black Raspberry • Black Cherry • Blackberry *Condition: Fresh*
CITRUS FRUIT Mandarin • Orange • Tangerine *Condition: Fresh Part: Peel / Zest*
FLORAL Lavender • Rose • Jasmine *Condition: Fresh*
GREEN VEGETABLE Arugula • Caper
OTHER VEGETABLE Mushrooms (Brown) • Fennel / Anise • Tomato Leaf • Rhubarb
HERBAL Pine / Sap • Tea Leaf / Bergamot • Rosemary • Sage
OTHER SPICES Licorice (Black) • Sassafras • Licorice (Red) • Chinese Five Spice
ORGANIC EARTH Forest Floor • Turned Dirt / Potting Soil
INORGANIC EARTH Salinity / Seashell
OAK AGING Yes *Oak Intensity: Low*
OAK INFLUENCE Blended Oak
PERCEIVED WINEMAKING CHOICES Partial / Whole Cluster