

# OCCIDENTAL

## 2020 Bodega Headlands Vineyard 'Cuvée Elizabeth'

### : 57HG'C: BCH9

Vine age of over twenty years, Steve Kistler has produced pinot noir from this vineyard since 2004

Planted with 20-acres of pinot noir

Vineyard is dry farmed

Vineyard is Certified Sustainable

All Occidental vineyards are grafted with proprietary *massale* selections developed over three decades

Native yeast fermentation

Native ML fermentation

Made from only free-run juice; Occidental does not own a press

Bottled unfiltered and unfiltered with a minimum level of SO2

### TASTING NOTES

Vibrant, very pure red aromatics of red raspberry, rose petals, and crushed strawberry

Extremely high-toned and seamless with a superb concentration of fruit

Its salty, red fruit flavors are beautifully defined and focused. Finishes with great energy and exquisite balance

### VINEYARD DETAILS

Vineyard: Planted in 2000 by Steve Kistler

Clonal material: Proprietary *massale* selections

Yields: ~2 tons per acre in 2020

Rootstock: 101-14

Orientation: West/Southwest, on first ridge facing the Pacific Ocean

Soils: Fractured sandy loam soils over marine sediment and fossils

### TECHNICAL DETAILS

Hand-harvested at night

Hand-sorted first as clusters, then as individual berries, entirely destemmed

Fermentation: No cold soak, native yeast fermentation, minimal punchdowns, open top 4-ton fermenters are drained after 19-22 days

Native ML in barrel

Aged in 30% new Francois Freres barrels for 12 months, un racked until moved to bottling tank

Bottled unfiltered and unfiltered

Alcohol: 13.3%

### 2020 Bodega Headlands Vineyard 'Cuvée Elizabeth'

The 2020 Bodega Headlands Vineyard 'Cuvée Elizabeth' is a bright, precise wine with great purity of fruit and a distinct saline edge.

The 2020 growing season began as the earliest since 2015. We received only half of our annual rainfall, so the soil profiles in most of our vineyard blocks were only partially full when the season started. This resulted in a small crop with loose clusters and tiny, intensely flavored berries. The summer was warm, with less fog in July than normal. By the last days of July, we were already beginning veraison.

We began picking Occidental Station Vineyard on August 18 and then picked Bodega Headlands and Running Fence/Bodega Ridge over the course of the next nineteen days. We were extremely patient and picked at a deliberate pace, waiting for each block to reach the early edge of ripeness. For us, the early edge is that first moment when we have full phenolic maturity while still preserving bright natural acidity and low pHs. Our final day of picking was on September 5, when we picked one of our best blocks of Bodega Headlands for the Cuvée Elizabeth bottling.

In the winery we sorted all the fruit slowly with great care. During the destemming process, maintaining the integrity of the fruit is key. Our goal is to ferment with as many intact, whole berries as possible. This ensures a slow start to fermentation and gives us the best chance of capturing the delicate pinot aromatics we desire and that are the signature of our coastal ridgetop vineyards.

In 2020, the fruit was so beautiful that we chose to extend the time spent in fermenter to 21-23 days before draining.

# OCCIDENTAL

## 2020 Running Fence Vineyard 'Cuvée Catherine'

### : 57HG'C: BCH9

From Occidental's property on the same ridgetop as neighboring Bodega Headlands Vineyard

Property is planted with 65-acres of pinot noir

Vineyard is dry farmed

Vineyard is Certified Sustainable

All Occidental vineyards are grafted with proprietary *massale* selections developed over three decades

Native yeast fermentation

Native ML fermentation

Made from only free-run juice; Occidental does not own a press

Bottled unfinned and unfiltered with a minimum level of SO<sub>2</sub>

### TASTING NOTES

Luminous ruby color in the glass, like a jewel

There is a distinct marine influence here, like ocean brine, iodine, and tidal pools at low tide

Aromas of tiny red and black berries, laced with a violet floral note

On the palate, vivid flavors of black raspberry and black cherry are lifted by neon blood orange

### VINEYARD DETAILS

Vineyard: Planted in 2012 by Steve Kistler

Clonal material: Proprietary *massale* selections

Yields: ~2 tons per acre in 2020

Rootstock: Riparia Gloire

Orientation: West/Southwest, on first ridge facing the Pacific Ocean

Soils: Fractured sandy loam soils over marine sediment and fossils

### TECHNICAL DETAILS

Hand-harvested at night

Hand-sorted first as clusters, then as individual berries, entirely destemmed

Fermentation: No cold soak, native yeast fermentation, minimal punchdowns, open top 4-ton fermenters are drained after 19-24 days

Native ML in barrel

Aged in 30% new Francois Freres barrels for 12 months, un racked until moved to bottling tank

Bottled unfinned and unfiltered

Alcohol: 13.3%

### 2020 Running Fence Vineyard 'Cuvée Catherine'

The 2020 Running Fence Vineyard 'Cuvée Catherine' is a striking wine - there is no mistaking that this pinot noir was grown close to the ocean. Each year, the vineyard imparts an umami, briny minerality to this wine that sets it apart within our range.

The 2020 growing season began as the earliest since 2015. We received only half of our annual rainfall, so the soil profiles in most of our vineyard blocks were only partially full when the season started. This resulted in a small crop with loose clusters and tiny, intensely flavored berries. The summer was warm, with less fog in July than normal. By the last days of July, we were already beginning veraison.

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