



IPO WINES

COUNTRY
USA

REGION
California

APPELLATION
Sonoma County

SOIL TYPE
clay, loamy

VARIETAL(S)
100% Pinot Noir

FARMING
Organic

WINEMAKER
Nicholas Maloney



2016 Father John Anderson Valley "Greenwood Ridge" Pinot Noir

IMPORTED BY IPO Wines

ABOUT THE PRODUCER

Father John is made in honor of the life of the late Reverend John Weaver, a renowned Episcopalian priest. Father John was extremely influential on those who were lucky enough to share their time with him. He was dedicated to a life of honesty and reverence and was committed to living in peace.

In 2010 Father John Wines was started with the idea that each wine should be true to its provenance. That is to say, each vineyard should express its own distinct character. Their wines are able to fully express their specific site and local microclimates, yet are distinctive in their structural balances and individual flavors. All of their vineyard sites have strong Pacific coast influences.

Owner Nicholas Maloney, John's grandson, started Father John Winery during his stay in France which included work in Haute Savoie, Margaux, Nuits-saint-Georges and Pernand Vergelesses in the Côte d'Or. His experiences in France influenced his philosophy of creating wines that highlight the freshness, delicacy and the acidity of Pinot over power or ripeness. They create wines at Father John that age gracefully and are designed to accompany fine cuisine.

The way they produce their wines is both simple and refined, beginning with the ancient technique of fermenting grapes whole cluster with native yeasts. This gives a structural component to the wine that is otherwise unattainable with the use of the destemmer. At every step along the way, they elect to maximize the quality and depth of wines are seldom fined and never filtered to preserve their integrity. Once fermented, wines rest for less than a year in French oak barrels from the Forest of Allier before they are bottled.

WINE NOTES

The Greenwood Ridge vineyard is a gem located West of the Anderson Valley. Pinot was planted early in the 1990s replacing the Riesling and Merlot originally planted by Tony Husch in the late 1960s. They started producing wine in 2015, and it is one of the most beautiful places in the country. The vines grow along a ridgetop only three miles from the Pacific Ocean. Because of the uniqueness of this part of the Anderson Valley, its 200 planted acres have been awarded its own appellation, Mendocino Ridge, which is one of America's smallest appellations.

This ridgetop vineyard sits at 430M elevation and its soils are a mix of sand and clay soils. The high elevation is cooler than most Anderson Valley locations but is also protected from frost because of its proximity to the ocean and the constant wind that brings a fresh Pacific breeze to shore. With its peaks resting above the fog line, the grapes are protected from excessive moisture, but receive enough water to be dry farmed. The clones are a mix of Dijon and Wadenswil clones grown on a variety of rootstocks—a Swiss clone that works as a great blender.

Greenwood Ridge's extreme climate gives this wine an unparalleled natural acidity balanced by remarkably smooth texture. The aroma carries plenty of red fruits with earthy and herbaceous undertones. It holds a lush and balanced tannin structure with medium to medium-plus body and a long, fruit driven finish. This wine will age beautifully and we look forward to continuing to drink it as it matures. 13% alc.