



RADIO-COTEAU

Savoy

ANDERSON VALLEY PINOT NOIR

Organically Grown

Native Fermentations

Unfined and Unfiltered

“The 2020 Pinot Noir Savoy is a very pretty, understated wine endowed with lovely balance and tons of class. Silky tannins and lifted floral overtones give the 2020 much of its immediacy. There’s terrific freshness and plenty of character here. Sweet floral accents reappear to lift the finish.”

*— Antonio Galloni, Vinous
92 points*

On a stunning hillside vineyard located in the heart of Anderson Valley, Savoy’s Pinot Noir grapes develop intense flavor over a growing season lengthened by the cooling maritime influence that funnels through the valley. A complex patchwork of clonal selections, each block is organically farmed to its own specific needs. Hand-picked at night and trucked to the cellar in the early morning allows for optimum handling and whole berry integrity. In 2020, the Savoy Pinot Noir showed physiological maturity in early fall, with stems fully lignified alongside the clean berries. To highlight the fruit in its entirety, we chose to ferment with 60% whole clusters, resulting in a confident, vibrant statement from this noble site.

The 2020 Savoy Anderson Valley Pinot Noir’s brooding aromatics beckon alluringly from the glass, opening with ripe mulberry, dark red cherry, and plum cordial. A delicate burst of pomegranate and a hint of pennyroyal punctuate the palate, followed by a playful tickle of white pepper. Rich loam and warm nutmeg notes work in tandem with the fruit, lending further depth and complexity to an already intriguing wine. Threaded by well-integrated tannins, the 2020 Savoy Pinot Noir’s complexity will continue to captivate for years to come.



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VINEYARD PROFILE

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CELLAR NOTES

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Free-Run Juice

40% Whole Cluster Inclusion

No Racking

16-Month Élevage in 1/3 new tight-grain French oak



GROWER: Cliff Lede

APPELLATION: Anderson Valley, Mendocino

GEOGRAPHIC LOCATION: Northwest of Philo

SELECTION: Martini, 115, Pommard

VINEYARD AGE: Planted in 1991, 1992 & 1996

SOIL TYPE: Recent terrace deposits with river gravel

