

# DAOU

## RESERVE PINOT NOIR

### PETALUMA GAP

2023

This DAOU Reserve selection comes exclusively from the famed Petaluma Gap AVA in Sonoma County, an emerging haven for cool-climate Pinot Noir. The resulting wine displays the floral aromas, rounded textures and fine richness for which the Petaluma Gap is renowned.

### Wine Profile

---

The elegance of the 2023 vintage is on full display in its pale ruby hues. On the nose, fruit-driven aromas of pomegranate, strawberry and berry punch reveal suggestions of dried sage leaf. The strawberry impression continues on the palate, accented by enticing hints of cherry, fresh oak, coffee and mocha. A medium-long finish displays impressive poise with vivid acidity and smooth tannins.

### The Vintage

---

The 2023 growing season was fueled by consistent winter rainfall and cloud coverage in Sonoma County's Petaluma Gap AVA. The ample supply of water set the tone for a healthy fruit set and subsequent canopy growth. The long winter led to a late bud break followed by cool summer temperatures, reflecting the pronounced wind-and-fog pattern for which Petaluma Gap is renowned—always ideal for Pinot Noir. These conditions allowed for an extended hang time, with harvest starting a few weeks later than typical. The overall quality of the 2023 vintage is exceptional. The resulting wines combine freshness and natural acidity with optimal flavor development and phenolic maturity.

### The Vineyards

---

Petaluma Gap, defined by its unique wind and fog conditions and their effect on vines, was designated as an AVA in 2017. Known for a mild Mediterranean climate, the Petaluma Gap is characterized by warm, dry summers and cool, wet winters. The Estero Lowlands and a series of low hills form a transport corridor that allows marine air to circulate into the region from the western-most boundary along the coastline. Summer is characterized by a distinctive, crisp coolness and a blanket of morning fog that is chased away by the sun causing temperatures to rise. The cool, on-shore breezes begin by mid-afternoon picking up speed as the day progresses to bring in fog almost every night. The cooling "wind tunnel" effect distinguishes the Petaluma Gap as its own AVA. This results in lower yields and grapes that reach physiological ripeness later but at lower sugar levels allowing the fruit to develop wonderful flavors and ideal levels of acidity. This makes it one of California's best areas for growing complex and elegant Pinot Noir.



#### Aging

---

10 months in 65% new French oak

#### Alcohol %

---

13.9%

#### Varietal

---

100% Pinot Noir

#### AVA

---

Petaluma Gap