

DND - DO NOT DISTURB

Dry Creek Valley “Room Service”



Winemaker

Jay Nunez

Wine region

Sonoma, California

Story

Inspired by the relaxed vibe of boutique hotels in Palm Springs, Joshua Tree, Cambria, and the South of France, this project brings a sense of nostalgia and fresh memories. Each cuvée is named after something you'd find in a hotel—like Cabana (orange), Concierge (white), and Room Service (red). Do Not Disturb Wines: we let the vines do their thing, so you can do yours.

Vineyard

This family-owned, organically farmed vineyard sits on the eastern edge of Sonoma's Dry Creek Valley, where the soils are diverse—mostly gravelly and sandy.

Vinification

Harvested before dawn to keep things cool and fresh, this Pinot Noir was fermented with whole clusters—30% of them foot-tread to kick off a semi-carbonic fermentation. It fermented slowly over 15 days in a 4-ton open-top French oak fermenter with minimal pump-overs, then finished fermentation in mostly neutral Burgundy barrels. The wine was left undisturbed in barrel for 11 months to build purity and texture.

Tasting Notes

Pale garnet color in the glass. The nose reveals notes of wild strawberry, raspberry, and a touch of earthy spice. This glou-glou Pinot Noir is a juicy, chillable red with playful energy. The palate is light-bodied and silky.

Food Pairing

This wine is perfect as an aperitif or with charcuterie board, roasted chicken, pizza night, mushroom and goat cheese tart or with Brie, Tomme de Savoie or aged cheddar.

QUICK FACTS

Variety

100% Pinot Noir.

Aging

Neutral Burgundy Barrel - 11 months.

Farming

Organic Certified.

