



2013 Estate Pinot Noir - Verna's

100% Melville estate fruit from our Los Alamos estate, this bottling is composed of clones 2A, 667, 777 and Merry Edwards Selection. 33% of the fruit was fermented as whole-clusters with 67% gently de-stemmed in small (1.5 ton) open-top fermenters. Total skin and stem contact averaged 30 days (7 day cold soak, 2 + weeks of fermentation and 1 + week extended maceration). From the press, the wine was transferred directly into neutral barrel (5 to 12 year old French oak), where it remained sur lie without sulfur until April, when it was gently racked for the first time and prepared for bottling in July. Yields were 3.8 lbs/vine (3.2 tons/acre).

Vinous: 91 points – Josh Raynolds

Wine Enthusiast: 92 points – Matt Kettmann

tasting notes: Vibrant cherry in color, bright and lifted aromatics of orange blossom oil, toasted pecans, pie crust and cran-apple are intertwined with weightier components of cherry cola, burnt sugar and cocoa powder. Earthy nuances of pink peppercorns, sandalwood and dried thyme also drift in the background. The wine is crunchy and refreshing on the palate and finishes with excellent length and precise focus.

AVA: Santa Barbara County

100% Pinot Noir

Cases Produced: 4,448

Clones: 2A, 667, 777, Merry Edwards Selection

Elevage: Aged in neutral barrel (5-20 year old French oak)

Alcohol: 13.5%

Release Date: 01.07.15