



## 2010 Estate Pinot Noir - *Sta. Rita Hills*

This is 100% Melville fruit from our Sta. Rita Hills estate, and is a collection of 16 pinot noir clones. Yields were 2.6 lbs/vine (2.4 tons/acre). 40% of the fruit was fermented as whole-clusters with 60% 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 (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 August.

**Wine Spectator: 92 points**

**Wine Enthusiast: 91 points**

**Stephen Tanzer: 91 points**

**Robert Parker: 91 points**

*Tasting Notes: Deep ruby red in color with an opulent and complex nose of black tea, persimmon, chinese five-spice, and pumpkin pie. Fresh red and blue fruit components of plum duck sauce, raspberry reduction, and bing cherry weave seamlessly on the palate along with umami-like notes of, dashi, chanterelles, nori, and miso. The mouthfeel is plush and complete yet finishes with elegance and restraint*

AVA: Sta. Rita Hills

100% Pinot Noir

Clones: 2A, 9, 16, 667, 777, 828, 113, 114, 115, 459, 943, Pommard, Calera, Mount Eden, Swan and Merry Edwards

40% whole cluster fermented

Neutral barrel (5+ year old French oak barrels)

Alcohol 14.5%

Cases Produced: 7,715

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