



2013 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. 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 (10+ year old French oak), where it remained sur lie without sulfur until June, when it was gently racked for the first time and prepared for bottling in August. Yields were 3.6 lbs/vine (3.3 tons/acre).

Vinous: 92 points – Josh Raynolds

Parker: 92 points – Jeb Dunnuck

Wine Enthusiast: 93 points – Matt Kettmann

Tasting Notes: *Pale ruby in color, spicy aromatics of ginger, black tea and cinnamon stick emerge initially. On the palate, fresh and lifted nuances of candied orange peel, pomegranate and gardenia mingle with hints of toasted marshmallow and dried cherries. The mouthfeel is focused and vibrant, finishing with excellent clarity and precision.*

AVA: Sta. Rita Hills

100% Pinot Noir

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

40% whole cluster fermented

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

Alcohol: 14.0%