

2014 Estate Pinot Noir - Sandy's Estate Small Lot Collection - Sta. Rita Hills

The Sandy's block is named in honor of Ron Melville's sister and was deliberately planted on the extremely sandy northwest section of our east vineyard. Sandy's has performed heroically over the years particularly when considering its extreme location combined with the poor, well drained soils of this section. This block also contains clonal material representative of our new era of plantings and includes selections from Merry Edwards, Calera (Clone 90), and clones 459 and 114. These four selections, when planted on sand, produce wildly intense and pretty aromatics with a very ethereal and harmonic palate impression. The fruit was fermented 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 French oak barrels (10-20 years old) where it remained sur lie with no sulfur until June, when it was gently racked for the first time and prepared for bottling in December. 30% stem inclusion. Yields were 3.4 lbs/vine (3.2 tons/acre).

Robert Parker: 95 points Antonio Galloni: 90 points

Wine Enthusiast: 95 points Editor's Choice

tasting notes: Possessing a hue redolent of burgundy stained glass, dark fruit aromatics of goji berry, black cherry and strawberry rhubarb pie dominate up front. On the palate, more subtle components of fennel, green tea and mustard powder mingle with impressions of apple cider and rock sugar. Lush and velvety in texture, with powerful tannins that frame a refined and delicate finish.

AVA: Sta. Rita Hills Varietal: 100% Pinot Noir Cases Produced: 929

Clones: Merry Edwards, Calera, 459, 114

Elevage: Aged in neutral barrel (10-20 year old French oak)

Alcohol: 14.5%

Fermentation: 30% Whole Cluster

Release Date: April, 2016