



2014 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 3.5 lbs/vine (3.2 tons/acre).

Vinous: 91 points – Antonio Galloni

Parker: 90 points – Jeb Dunnuck

***tasting notes:** Brilliant ruby in color, vivid aromatics of red currants, cedar and cinnamon stick spring from the glass. On the palate, delicate and lifted floral notes of crushed rose petal and hibiscus are anchored by more tender impressions of strawberry gelatin, tangerine oil, black cherry compote and baked red apples. The mouthfeel is focused and vibrant, possessing a gorgeous mineral component along with lively acidity that augment the wine's generous and cohesive finish.*

AVA: Sta. Rita Hills

Varietal: 100% Pinot Noir

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

Fermentation: 40% whole cluster

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

Alcohol: 14.0%