



2015 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).

Antonio Galloni: 92 points

Jeb Dunnuck: 90 points

tasting notes: With a hue reminiscent of dark red rose petal, rich and savory aromatics of shitaki mushroom, miso glaze and toasted nori come through initially. Decadent spice notes of cinnamon, sage and lavender are intertwined with impressions of dried apricot, red currants, baked apples and orange zest. Tender and velvety on the palate with generous tannins that frame the wine's radiant and voluptuous finish.

AVA: Sta. Rita Hills

Varietal: 100% Pinot Noir

Cases Produced: 727

Clones: Merry Edwards, Calera, 459, 114

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

Alcohol: 13.8%

Fermentation: 30% Whole Cluster

Release Date: April, 2017