



2015 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 destemmed 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 2.4 lbs/vine (2.2 tons/acre).

Wine Enthusiast: 93 points
Antonio Galloni: 91 points
Jeb Dunnuck: 90 points

***tasting notes:** Light garnet in color, vivid aromatics of rhubarb, tangerine zest, fresh cranberry and juniper are immediately apparent while intriguing notes of eucalyptus, chanterelle mushroom, plum skin and green tea linger in the background. Focused and precise, with velvety tannins that frame the wines plush core as well as the lengthy and cohesive finish.*

AVA: Sta. Rita Hills

Varietal: 100% Pinot Noir

Cases Produced: 6,279

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%