



## 2016 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 Calera (Clone 90) and clones 37, 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. 60% stem inclusion. Yields were 2.3 lbs/vine (2.05 tons/acre).

**Wine Enthusiast: 96 points**

**Antonio Galloni: 92 points**

**Jeb Dunnuck: 94 points**

**Robert Parker: 91 points**

***tasting notes:** Shimmering ruby red, with enticing components of dried rose petal, sage, cigar box and toasted fennel come through initially while delicate hints of candied cranberry, dried mushrooms and apple cider linger in the background. The mouthfeel is lush and velvety, with prickly tannins that deliver lift and gorgeous texture to a cohesive and elongated finish.*

AVA: Sta. Rita Hills

Varietal: 100% Pinot Noir

Cases Produced: 899

Clones: Calera (90), 459, 37, 114

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

Alcohol: 14.0%

Fermentation: 60% Whole Cluster

Release Date: April, 2018