



## 2016 Estate Pinot Noir - *Sta. Rita Hills*

This is 100% Melville fruit from our Sta. Rita Hills estate, and is a collection of sixteen 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 1.7 lbs/vine (1.5 tons/acre).

**Antonio Galloni: 95 points**

**Robert Parker: 92 points**

**Wine Enthusiast: 92 points**

**Wine & Spirits: 91 points**

**Jeb Dunnock: 91 points**

***tasting notes:** Pale ruby in color, ripe and vivid aromatics of red raspberry, orange zest and rhubarb spring from the glass. On the palate, savory notes of black tea, nori and eucalyptus mingle with fresh impressions of pomegranate, Bing cherry and plum skin. Soft tannins and fresh acidity, combined with the tenderness of the wine lead to a lengthy and cohesive finish.*

AVA: Sta. Rita Hills

Varietal: 100% Pinot Noir

Cases Produced: 4,877

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%