



2017 Estate Pinot Noir – *Sandy's Block* *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. 67% stem inclusion.

Jeb Dunnuck: 95 Points

Wine Enthusiast: 95 Points

Antonio Galloni: 94 Points

Robert Parker: 93 Points

Tasting Notes: Deep ruby red in color, seductive and dark fruit aromatics of black currants, Bergamot orange and Bing cherries are noticeable up front while delicate hints of sandalwood, rose hips and sumac seasoning linger in the background. The wine possesses loads of fresh acidity with juicy, well integrated tannins that provide backbone and liveliness to the wine's texture and balanced finish.

AVA: Sta. Rita Hills

Varietal: 100% Pinot Noir

Cases Produced: 721

Clones: 90, 37, 459, 114

Elevage: Aged in neutral barrel (5 to 20 year old French oak)

Fermentation: 67% whole cluster

Alcohol: 13.2%

Release Date: April, 2019