



2011 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 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 (old French oak), where it remained sur lie without sulfur until May, when it was gently racked for the first time and prepared for bottling in August. Because of a spring frost, Pinot Noir yields from our Sta. Rita Hills Estate were 40% lower compared with 2010, averaging 1.6 lbs/vine (1.4 tons/acre).

Robert Parker: 91 Points

Josh Raynolds IWC: 92 Points

Tasting Notes: *Soft garnet in color, delicate aromatics of oolong tea, mandarin orange, gardenia and sandalwood spring from the glass. Fruit components of pomegranate reduction, currants and guava weave along the palate with spice and herbal notes of pink peppercorn, thyme, clove and fennel seed. The mouthfeel is plush and velvety yet finishes with elegance and drive.*

AVA: Sta. Rita Hills

100% Pinot Noir

Clones: 667, 777, 828, 113, 114, 115, 459, 943,2A, 9, 16, Pommard, Calera, Mount Eden, Swan & Merry Edwards

40% whole cluster fermented

Elevage: Neutral barrel (5-20 year old French oak)

Alcohol: 14.2%

Cases Produced: 4,602

Release Date: 06.01.13