

## 2017 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 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 (15+ year old French oak), where it remained sur lie without sulfur until July, 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).

*Tasting Notes:* Pale garnet in color, vibrant and complex fruit aromatics of ripe pomegranate, rhubarb, tangerine zest and bright cherry spring from the glass. In the background, spicy notes of black tea dust and cinnamon weave along the palate with earthy hints of chanterelle mushrooms and wet sand. Mouthwatering and fresh on the palate, the wine displays gorgeous concentration and purity that leads to a balanced, lengthy finish.

95 points, Wine Enthusiast

94 points, Jeb Dunnuck

Alcohol: 13.9%

Glucose + fructose: 0.3 g/L

pH: 3.59

TA: 6.2 g/L

Total SO<sub>2</sub>: 30 ppm

Free SO<sub>2</sub>: 15 ppm

VA: 0.61 g/L

AVA:	Sta. Rita Hills
Varietal:	100% Pinot Noir
Cases Produced:	2,842
Soil type:	Sandy loam
Clones:	667, 777, 828, 113, 114, 115, 459, 943, 2A, 9, 16, Pommard, Calera, Mount Eden, Swan & Merry Edwards
Fermentation:	40% whole cluster, native yeast
Élevage:	Aged in neutral barrel (15-20 year old French oak) for 18 months
Bottling date:	August 23, 2018
Release date:	May 2020
Release price:	\$38