

# 2018 ESTATE PINOT NOIR

## Anna's Block

Named for the grandmother of a longtime family friend, Anna's Block is an eight acre parcel that was planted in 2001 on a gentle southern slope in the northwestern portion of our westside vineyard. The rows are planted in a north-south orientation which means the fruit hangs from east-west allowing for even ripening. Anna's Block is planted to two different Dijonnaise clones of Pinot Noir that work well in tandem and bring a great amount of synergy and cohesiveness to the wine. Known for producing very high-quality wines in Burgundy, Clone 667 brings intense color, structure, depth and ageability, while the earlier ripening Clone 114 offers richness and stuffing. 33% of the fruit was gently destemmed with 67% remaining as whole clusters and 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). After spending 8 hours in the basket press, the wine was transferred directly to neutral barrels where it remained sur lie without disturbance and with no sulfur until November, when it was gently racked for the first time and prepared for bottling in December. Yields were 1.91 lbs/vine (1.73 tons/acre).

*Tasting Notes: Brilliant ruby red in color, dense and concentrated layers of cranberry compote, grilled red beets, black peppercorns and rhubarb are immediately noticeable. With time, softer toned nuances of sandalwood, holiday spices, moist earth and dried black tea leaves also come forward. There is tremendous depth on the palate, with excellent grip and weight on the mid-palate that leads to a full, lengthy finish.*

**94+ points, Jeb Dunnuck**  
**94 points, Wine Enthusiast**

Alcohol: 13.5%

Glucose + fructose: 0.9 g/L

pH: 3.56

TA: 6.1 g/L

Total SO<sub>2</sub>: 35ppm

Free SO<sub>2</sub>: 22ppm

VA: 0.64 g/L

AVA:

Sta. Rita Hills

Varietal:

100% Pinot Noir

Cases Produced:

560

Soil type:

Sandy loam

Clones:

667, 114

Fermentation:

67% whole cluster, native yeast

Élevage:

Aged in neutral barrel (15+ year old French oak) for 18 months

Bottling date:

December 12, 2019

Release date:

Fall 2020

Release price:

\$60