2018 ESTATE PINOT NOIR
Sandy's Block

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. 50% of the fruit was gently de-stemmed with 50% 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.

Tasting Notes: Deep violet garnet in color, plum blossom, fresh cranberry, muddled strawberry and grilled orange peel come through initially while tender notes of fresh thyme, hibiscus tea and dried rosemary flower linger in the background. The wine possesses loads of vibrant acidity with fresh and nicely integrated tannins that provide structure and liveliness to a smooth and balanced finish.

95 points, Jeb Dunnuck
94 points, Wine Enthusiast

Alcohol: *14.1%*   Glucose + fructose: *0.8 g/L*

pH: *3.68*   TA: *6.1 g/L*

Total SO2: *32 ppm*   Free SO2: *12 ppm*

VA: *0.68 g/L*

AVA:	Sta. Rita Hills
Varietal:	100% Pinot Noir
Cases Produced:	663
Soil type:	Sandy loam
Clones:	Calera, 37, 459, 114
Fermentation:	50% whole cluster, native yeast
Élevage:	Aged in neutral barrel (15+ year old French oak) for 18 months
Bottling date:	December 12, 2019
Release date:	May 11, 2020
Release price:	$50