

2018 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:** Rich magenta in color, lively and vivid aromatics of fresh cranberry, lychee fruit, cherry pie filling and orange oil spring from the glass. In the background, floral notes of honeysuckle and apple blossom weave alongside spicy, herbal impressions of dried black tea leaf, bramble and cardamom. The mouthfeel is polished initially, with juicy acidity and focused tannins on the finish that add gorgeous weight and complexity.*

94 points, Jeb Dunnuck

Alcohol: 13.9%

Glucose + fructose: 0.3 g/L

pH: 3.65

TA: 6.2 g/L

Total SO₂: 30 ppm

Free SO₂: 15 ppm

VA: 0.61 g/L

AVA:	Sta. Rita Hills
Varietal:	100% Pinot Noir
Cases Produced:	4,132
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
Élevage:	Aged in neutral barrel (15-20 year old French oak) for 18 months
Bottling date:	August 14, 2019
Release date:	Fall 2020
Release price:	\$38