

# 2019 ESTATE PINOT NOIR

## Block M

Block M sits atop a sun exposed and wind-swept mesa on the west side of our estate above several feet of botella clay soil that is planted to Dijonnaise clones 114 and 115. Clone 114 is known for its lush and tender texture, while the more widely known 115 delivers higher toned fruit components and is more pronounced structurally. Always the richest, roundest and most full-bodied of our Small Lot Collection Pinot Noirs, we feel that 114 and 115 work in harmony together and make Block M such a complete bottling. 33% of the fruit was gently de-stemmed with 67% remaining as whole clusters.

*Tasting Notes: Boasting a shimmering red sea glass hue, notes of sesame, braised cantaloupe, and wild lupins come through initially. Voluptuous umami flavors abound, notes of buttery trumpet mushrooms, hoisin and Chinese five spice anchor a polished finish along with hints of black cherry, dragon fruit and key lime in this vivid and bright expression of clay soil grown Pinot Noir.*

Alcohol: 14.1%

Glucose + fructose: 0.8 g/L

pH: 3.71

TA: 5.8 g/L

Total SO<sub>2</sub>: 37 ppm

Free SO<sub>2</sub>: 18 ppm

VA: 0.59 g/L

AVA:	Sta. Rita Hills
Varietal:	100% Pinot Noir
Cases Produced:	590
Soil type:	Botella clay
Clones:	114, 115
Fermentation:	67% whole cluster
Élevage:	Aged in neutral barrel (15+ year old French oak) for 18 months
Bottling date:	December 4, 2020
Release date:	Winter 2021
Release price:	\$62