

2019 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:** Light ruby in color, lively and vivid aromatics of violets, just ripe black cherry, cranberry compote and briny orange waft from the glass. In the background, herbal notes of dusty rosemary and dried black tea leaf weave alongside impressions of apple blossom and a hint of nori. The mouthfeel is polished with soft, bright acidity and focused, silky tannins on the finish that add gorgeous earthy components and complexity.*

95 points, Editor's Choice, Wine Enthusiast

Alcohol: 13.8%

Glucose + fructose: 0.5 g/L

pH: 3.72

TA: 6.0 g/L

Total SO₂: 25 ppm

Free SO₂: 12 ppm

VA: 0.33 g/L

AVA:	Sta. Rita Hills
Varietal:	100% Pinot Noir
Cases Produced:	5,866
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 21, 2020
Release date:	Spring 2021
Release price:	\$40