

2019 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. 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: *Vibrant garnet in color, Sandy's is aromatically complex, with notes of rhubarb, raspberry bramble, oolong tea, pink pepper, dried basil, five spice, and ocean spray. The palate is supple and broad, with flavors of pomegranate, ripe cranberry, bright Bing cherry, candied tangerine peel and hints of rose potpourri. Held together by finely diffused tannins and a backbone of elegant acidity, the wine finishes with tremendous length and a wave of minerality.*

97 points, Wine Enthusiast

94 points, Jeb Dunnuck

Alcohol: *13.8%*

Glucose + fructose: *0.9 g/L*

pH: *3.69*

TA: *5.9 g/L*

Total SO₂: *31 ppm*

Free SO₂: *18 ppm*

VA: *0.62 g/L*

AVA: Sta. Rita Hills

Varietal: 100% Pinot Noir

Cases Produced: 590

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 04, 2020

Release date: April 2021

Release price: \$52