

2020 Estate Pinot hoir - Sandy's Block

Description

One of the most popular blocks from our Small Lot Collection, Sandy's is situated on just that – sand. As Pinot Noir is a thin, delicate-skinned grape reflecting the characteristics of the soil in which it grows, a low nutrient, well-drained, sandy soil requires a lot of care and attention in our farming efforts. The result, however, is truly a sensual delight...leading to a lifted, delicate, and pretty wine with wildly intense aromatics of rose petal and dried flowers. Sandy's Block includes selections from Calera (Clone 90) and clones 828, 459 and 114, which when grown in sand (in addition to perfumed aromatics) deliver an ethereal and harmonic palate impression. With 25% whole cluster, this wine fermented with skin and stem contact for about 30 days, followed by eight gentle hours in our basket press, before going into neutral French oak. Named after Chad's favorite (and only) Aunt, and one of the greatest humans on Earth, Sandy's Block is a Melville MVP, just like Aunt Sandy.

Highlights

AVA: Sta. Rita Hills Varietal: 100% Pinot Noir Cases Produced: 720 Soil type: Sandy loam

Clones: Calera, 37, 459, 114
Fermentation: 25% whole cluster

Élevage: Aged in neutral barrel (15+ year old

French oak) for 18 months

Bottling date: December 02, 2021

Release date: April 2022 Release price: \$70

Scores

95 points, Wine Advocate 94+ points, Jeb Dunnuck

Scores from previous vintages:

2019 - 97 points 2018 - 95 points Tasting hotes

Vibrant crimson, Sandy's unfolds aromatic layers of rose petal, dried violet, incense resin and pink peppercorns. On the palate, concentrated red fruits like fresh Bing cherry, Japanese red plums and cranberry relish are lifted by elegant and showy rosewater, coriander seeds and ground clove. A pretty and perfumed front palate ends with mouth-coating acidity and a velvety dusting of dark cocoa bean powder.

Technical Details

Alcohol: 13.3% pH: 3.74

Total SO2: 63 mg/L

VA: 0.64 g/L

Glucose + fructose: 0.0 g/L

TA: 6.1

Free S02: 18 mg/L