

2020 Estate Pinot froir - Anna's Block

Description

Over on the westside lies Anna's Block, planted in 2001 on a gentle southern slope in the northwest portion of the vineyard. This area is one of our most even-ripening blocks as the rows are planted in a north-south orientation, receiving a consistent exposure to the cold-climate sun. The soil is a well-drained and low nutrient sandy loam, causing the vines to work incredibly hard to survive. This stress, combined with our targeted care and attention, leads Anna's to produce small clusters and small berries, which equates to concentrated fruit that is exquisitely perfumed and inviting. Planted to two different Dijon clones working well in tandem, Clone 667 is known for producing high-quality wines in Burgundy and brings intense color, structure, depth, and ageability, while the earlier ripening Clone 114 offers richness and stuffing.

Highlights

AVA: Sta. Rita Hills
Varietal: 100% Pinot Noir
Cases Produced: 845
Soil type: Sandy Joan

Soil type: Sandy loam Clones: 667, 114

Fermentation: 67% whole cluster

Élevage: Aged in neutral barrel (15+ year old

Scores

French oak) for 18 months

Bottling date: December 02, 2021

Release date: October 2022

Release price: \$70

95+ points, Jeb Dunnuck

94 points, Wine Advocate

Scores from previous vintages:

2019 - 96 points 2018 - 94+ points 2017 - 96 points Tasting hotes

A stunning crimson colored pinot noir, Anna's overflows with baked strawberries, red cassis, and fig on the nose, followed by newly fallen autumn leaves and nutmeg. This elegant wine shows cooked cranberries and brie rind, with a touch of foraged mushrooms. The silky, soft textures and bright freshness makes Anna's a wonderful complement to baked salmon, smoked

trout, and pork tenderloin.

Technical Details

Alcohol: 14.1% pH: 3.75 TA: 6.3 g/L

Glucose + fructose: 0.8 g/L

VA: 0.7 g/L

Total SO2: 25 ppm Free SO2: 10 ppm