

Winery & Vineyard

2016 Pinot Noir

FROM THE FAMED. COOL-CLIMATE STA. RITA HILLS AVA

OVERVIEW Elegant and classy, with a silky texture and food-friendly personality, this Pinot Noir

pairs brilliantly with mushroom dishes,

salmon and Sunday Supper.

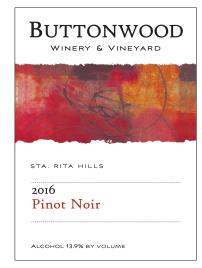
BLEND 100% Pinot Noir

SPECS 13.9% Alcohol, 3.55 pH, 6.2 g/L acidity

.....

.....

PRODUCTION 287 cases bottled December 8, 2017



THE APPELLATION

Sta. Rita Hills is a small appellation encompassing just 100 square miles located about 15 miles west of the estate vineyard, both in one of the few transverse valleys in the Western Hemisphere. Its cool climate, ocean breezes, daily fogs and diverse soils provide the perfect "terroir" for growing exceptional Pinot Noir.

THE VINTAGE

A warm spring and early summer led to sublime conditions in July and August for even ripening. It resulted in a beautiful and bountiful harvest throughout the Santa Rita Hills region, with no pressure from mildew or insects. Pinot Noir was harvested 8/13 from Pence, 9/9 from Rancho la Viña and various picks 8/13 - 9/12 from Hibbits Ranch.

WINEMAKING

Upon arrival at the winery, 80% of the clusters were de-stemmed and then cold soaked to extract goodness from the skins prior to the onset of fermentation. Each lot was inoculated with BRL97 yeast in 1-ton fermenters and gently punched down to control temperature each day. A barrel selection for the Sta. Rita Hills blend was determined, then put back to barrel before cross-flow filtration and bottling in December 2017. Vegan.

TASTING NOTES

A bouquet of dark berries – blueberry and blackberry – is joined by wild herbal notes of Mexican sage and warm earth. A medium weight and silky texture bring dark cherry, lively pomegranate and more spicy reminders of clove and black tea to the palate.

THE ARTIST SERIES LABEL ORIGINAL ART BY CO-OWNER SEYBURN ZORTHIAN