



VINEYARD SOURCES: 49% Rio Vista, 17% Radian, 11% Rita’s Crown, 10% La Fond, 7% Buona Terra, 6% La Encantada. This wine showcases some of the finest Pinot Noir vineyards in the Sta. Rita Hills appellation of Santa Barbara County. The backbone of the wine is Pinot Noir from Rio Vista Vineyard, located at the eastern end of Sta. Rita Hills where slightly warmer temperatures result in luscious dark cherry aromatics and smooth tannins in the wine. The balance of the blend combines cool climate Pinot Noir from the middle and western reaches of Sta. Rita Hills for an exceptional, beautifully integrated wine.

VINTAGE: The 2014 harvest made history as the earliest and shortest in duration in Santa Barbara County to date, commencing on August 25 and concluding just 32 days later. The growing season began with a very mild winter and below average rainfall for the third year in a row. Budbreak occurred in early March followed by warm, even temperatures throughout the spring and summer. Yields were a touch above average in most vineyards, though slightly lower than 2013.

WINEMAKING: Pinot Noir clusters for this wine were hand sorted before being de-stemmed and gravity fed to fermenters. The must was immediately chilled for a pre-fermentation cold soak where the most beneficial extraction of color, aroma and flavor occurs. During fermentation, concentration was enhanced by gently punching down the cap several times per day. The wine aged 10 months in French oak barrels with 30% new French oak and was bottled on August 20, 2015.

TASTING NOTES: This wine is charming and bright with aromas of mixed berries, cranberry and deep cherry accented by a touch of baking spices and subtle earth tones. On the palate, a solid core of rich Pinot Noir expression is surrounded by hints of blackberry, tart cherry and spice. Well-balanced, velvety tannins give way to a bright, appealing finish. While the drinkable style of this wine makes it enjoyable upon release, additional bottle age will promote even more depth and complexity.

TECHNICAL DATA

T.A.: 5.6 g/l

pH: 3.65

Alcohol: 14.1%

Production: 552 cases