



## 2021 ENVISION PINOT NOIR

Appellation	Sta. Rita Hills
T.A.	5.85 g/l
pH	3.71
Alcohol	14.2%
Production	89 cases

### VINEYARDS

*50 % Rio Vista, 17% Radian, 17% Mt. Carmel, 16% Peake Ranch,*

Sta. Rita Hills is home to some of the planet's finest Pinot Noir vineyards. The Pinot Noir grape excels at expressing its natural environment, making each vineyard distinctive in its own way. Envision gives life to the special sense of place that is the Sta. Rita Hills by bringing together the vineyards that best reflect this marine-swept appellation. Ken curates the best lots into an exceptional blend, representing a unique sensory image of Sta. Rita Hills Pinot Noir.

### VINTAGE

Sta. Rita Hills experienced an unseasonably cool growing season in 2021, pushing back vineyard development and ripening by an average of two weeks. Our harvest kicked off on September 8, then stalled for two weeks while grapes continued to ripen. Harvest continued well into October concluding with the final harvest of Radian Pinot Noir on October 18. The long hang time has encouraged excellent flavor development, complexity and concentration. The grapes for this wine were harvested between September 8<sup>th</sup> and October 18<sup>th</sup>.

### 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 11 months in 30% new French oak barrels. It was racked once during barrel aging and was bottled unfiltered on August 16<sup>th</sup>, 2022.

### TASTING NOTES

Our 2021 Envision shows impressive concentration and balance. The nose is rich with red plums, and raspberries, complimented by hints of earth and violets. On the palate, notes of strawberries and pomegranates segue into a long finish of cocoa and black pepper. A frame of bright acidity and supple tannins creates a framework for excellent aging potential.