



2021 VINEYARD FRANCESCA PINOT NOIR

Appellation	Sta. Rita Hills
T.A.	6.00 g/l
pH	3.70
Alcohol	14.1%
Production	89 cases

VINEYARDS

100% Vineyard Francesca, Sta. Rita Hills

Vineyard Francesca is truly growing wine on the edge. One of the most westerly vineyards in the Sta. Rita Hills, the west-facing vines slope gently towards the Pacific Ocean. The vines here are fully exposed to the fog and cooling breezes of the region. High-density planting and shale loam soils keep yields very low, resulting in small clusters with thicker than average skins that give intense concentration to the wines produced here. Ken Brown's vineyard blocks here are planted to clones 115 and 667.

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 on September 24th.

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. Concentration was enhanced by gently punching down the cap several times per day. The wine aged 10 months in used French oak barrels. This Pinot Noir was racked once then bottled unfiltered and unfiltered on August 16th, 2022.

TASTING NOTES

Our first bottling from this unique vineyard comes out of the gate with impressive complexity. The aromas unfold in dizzying layers of fresh earth, roasted mushrooms, dark plums and a hint of leather. The mouthfeel on the pallet is silky with a lively tang of acidity. Flavors of blackberries and smoked meats intertwine with hints of black tea and cola. Additional aging time will only increase the subtle nuances of the wine. Pair with a charcuterie board of prosciutto and aged goat cheese or roasted lamb chops.