



VINEYARD SOURCES: 77% *Rio Vista*, 14% *Radian*, 9% *LaFond*. This harmonious Pinot Noir blends fruit from three exceptional Sta. Rita Hills estates. The wine is anchored by the luscious, ripe fruit from Rio Vista Vineyard, located at the slightly warmer eastern end of the appellation. Fruit from the stunning and very cold Radian Vineyard, situated in the southwest corner of Sta. Rita Hills, lends depth and concentration to the wine. Grapes from Lafond Vineyard, located just west of Rio Vista, add dark cherry aromatics and a rich tannin profile to the blend.

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 destemmed 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 28% new French oak and was bottled on August 10, 2015.

TASTING NOTES: This Pinot Noir is beautifully balanced, silky and lush. Aromas of bright cherry, blackberry and raspberry are accented by hints of white pepper, rose petals and baking spices. The palate features luscious flavors of Bing cherry and caramelized plums with subtle notes of earth, spice and minerality, a signature of Sta. Rita Hills Pinot Noir. The rich texture is supported by soft tannins and culminates in a long, bright finish capped by just the right touch of natural acidity. The drinkable style of this wine makes it enjoyable upon release, but the components will continue to intensify and develop with additional bottle age.

TECHNICAL DATA

T.A.: 5.4 g/l

pH: 3.68

Alcohol: 14.2%

Production: 277 cases