



2019 PEAKE RANCH VINEYARD PINOT NOIR

Appellation	Sta. Rita Hills
T.A.	5.9 g/l
pH	3.65
Alcohol	13.6%
Production	45 cases

VINEYARDS

100% Peake Ranch Vineyard, Sta. Rita Hills

Planted in 2012, Peake Ranch Vineyard is a 50-acre property tucked in the southeastern corner of Sta. Rita Hills. The vines are planted along a steep ridge that slopes toward the valley floor, creating distinct microclimates within the ranch. Exposure to cool winds off the Pacific Ocean along with low vigor soils result in superb depth of flavor in the fruit. Grapes for this wine originated from Block 11A planted to the Swan clone.

VINTAGE

The 2019 vintage enjoyed a long, cool growing season, which resulted in bright aromatics, complex flavors and well-balanced natural acidity in the grapes. A mild spring led to late budbreak and bloom, and temperatures remained below average for most of the growing season. Warmer late summer weather kicked off the harvest season, and we picked all our Sta. Rita Hills Pinot Noir in a 13-day window from September 12-25. Overall, grapes were ideally ripened with pure fruit expression and rich concentration. Pinot Noir from Peake Ranch was harvested on September 12.

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. The wine was fermented using native yeasts. Concentration was enhanced by gently punching down the cap several times per day. The wine aged 10 months in one and two-year-old French oak barrels and was bottled unfinned and unfiltered on August 11, 2020.

TASTING NOTES

This extremely limited bottling represents our first Peake Ranch vineyard-designate. Gorgeous aromas of red cherry, rose petal and black tea are complemented by subtle hints of honeysuckle and sage. The aromatics are echoed on the palate with savory notes and a touch of orange peel. The elegant texture and thread of natural acidity ensure graceful aging in the cellar.