



2020 PEAKE RANCH VINEYARD PINOT NOIR

Appellation	Sta. Rita Hills
T.A.	5.85 g/l
pH	3.68
Alcohol	14.3%
Production	130 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. About 50% of the grapes for this wine originated from Block 18 (Clone 115) with the remaining half from Block 25B (Clone 667).

VINTAGE

Fast-paced and at times challenging, Sta Rita Hills' 2020 vintage was spared from wildfire damage experienced in other areas of California and produced outstanding fruit. Harvest began slightly earlier than normal with our first Pinot Noir pick on August 24. A Labor Day weekend heat spell nudged several of our Pinot Noir vineyards to ideal ripeness, including the Peake Ranch Vineyard which was harvested on September 4 at 24.0 and 24.2 Brix. Grapes were beautifully expressive with pure fruit aromatics and flavors, excellent color, and superb structure.

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 French oak barrels with 33% new French oak. This Pinot Noir was bottled unfiltered and unfiltered on August 3, 2021.

TASTING NOTES

Gorgeous aromas of red cherry, blackberry and rhubarb are complemented by subtle accents of cinnamon stick and earth. On the palate, flavors of black cherry and raspberry mingle with hints of chanterelle mushroom and spice. The elegant, airy structure is framed by sleek tannins, ensuring the wine will age gracefully in the cellar.