



2022 Rancho la Viña Vineyard Pinot Noir

Appellation	Sta. Rita Hills
T.A.	6.1 g/l
pH	3.69
Alcohol	13.9%
Production	94 cases

VINEYARD

100% Rancho La Viña, Sta. Rita Hills

This remarkable vineyard is located at the far western edge on the south side of the Sta. Rita Hills appellation. The 17-acre site was planted in 2005 on a gently sloped mesa, which is several hundred feet above the valley floor. The vines are fully exposed to the cool winds coming off the Pacific Ocean, making it one of the coldest Pinot Noir plantings in California. The block used for Ken Brown Wines is planted to Pinot Noir clone 115.

VINTAGE

The 2022 harvest was tracking to be a little later than usual due to cool summer weather, but Labor Day weekend brought a significant heat bump which accelerated the pace. Berry size was smaller than average, which resulted in smaller yields across the appellation this year. Pinot Noir and Chardonnay were picked quickly in the first two weeks of September. Then the weather cooled a bit and ripening slowed, with Syrah staying on the vine well into October. Grapes for this wine were harvested on September 8th.

WINEMAKING

Pinot Noir clusters for this wine were hand sorted before being de-stemmed and gravity fed to fermenters. The must was prepared for a pre-fermentation cold soak where the most beneficial extraction of color, aroma and flavor occurs. While fermenting with native yeasts, concentration was enhanced by gently punching down the cap a few times per day. The wine aged on its lees for 11 months in 25% new French oak barrels and was bottled unfined and unfiltered on August 16, 2023.

TASTING NOTES

The unique topography of Rancho la Viña produces structured and deeply complex wines. Red fruits dominate the aromatics with cherries and pomegranates. The mouthfeel is rich and expansive, balanced by its lively acidity. Flavors of ripe red raspberries segue into a mouth-watering finish of red cherries, coffee and minerality. Pair with roasted game meats or a hearty Bolognese or lay it down in the cellar for a few years to increase the complexity.