



## 2020 RADIAN VINEYARD PINOT NOIR

Appellation	Sta. Rita Hills
T.A.	6 g/L
pH	3.46
Alcohol	14.1%
Production	121 cases

### VINEYARD

#### *100% Radian Vineyard*

One of the appellation's most picturesque and coldest vineyards, this estate is located in the southwest corner of Sta. Rita Hills, unsheltered from direct exposure to cold winds and marine fog from the Pacific Ocean. Planted in 2007, Radian's soils are Botella clay heavenly laden with shale rock. The austere soils combined with persistent coastal winds result in small clusters and tiny berries, leading to deep, concentrated wines. Pinot Noir used in this wine is 115 from Block 40.

### 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. Cooler days followed to slow ripening in some of the westerly vineyards. Radian Block 40 was harvested on September 18<sup>th</sup>. 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. The wine aged 18 months in French oak. The barrel composition included 40% new French oak barrels. The wine was bottled unfinned and unfiltered on April 28<sup>th</sup>, 2022.

### TASTING NOTES

This superbly concentrated cold climate Pinot Noir showcases a deep ruby color and incredible opulence. The wine offers pure fruit aromas of pomegranate, raspberry and red plum with accents of forest floor and leather. An explosion of flavors includes hints of Bing cherry, blackberry jam and vanilla bean with a touch of truffle. Pair this with a grilled rack of lamb or a tender filet mignon, or put it down in the cellar for a few years to bring it more of its incredible complexity.