



2023 STA. RITA HILLS PINOT NOIR

Appellation	Sta. Rita Hills
T.A.	5.7 g/l
pH	3.63
Alcohol	13.6%
Production	397 cases

VINEYARDS

41% Fiddlestix, 38% Rio Vista, 15% Peake Ranch, 6% Sanford & Benedict

This wine is a beautiful overview of the Sta. Rita Hills, combining Pinot Noir from across the temperature zones of the appellation. The Rio Vista and Peake Ranch vineyards represent the eastern end of the appellation where temperatures are slightly warmer. Fiddlestix and Sanford & Benedict are located further west in the heart of Sta. Rita Hills' cool Pinot Noir zone. Marine winds and coastal fog combined with lean soils make Sta. Rita Hills ideal for the cultivation of world-class Pinot Noir.

VINTAGE

Sta. Rita Hills experienced an unusually cold growing season in 2023. Heavy winter rains delayed budbreak significantly, and cool summer weather led to slow ripening and a later harvest. The Pinot Noir harvest started in late September and continued well into October. The long hang time encouraged excellent flavor development, complexity and concentration. Grapes for this wine were picked between September 22nd and October 9th.

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. During fermentation, concentration was enhanced by gentle punch-downs several times per day. The wine aged 10 months in older French oak barrels. It was bottled unfined and unfiltered on August 14, 2024.

TASTING NOTES

This wine is a superb representation of Sta. Rita Hills Pinot Noir featuring vibrant fruit aromatics and a rich flavor profile. Aromas of cherry and red plums are highlighted by touches of wild mushrooms and white pepper. On the palate raspberry, black cherry and cola give way to a velvety mid-palate and lingering finish with a touch of baking spices. Soft tannins and a balanced acid profile make this wine ready to drink now, though it will continue to develop with additional time in the cellar.