



2022 Vineyard Francesca Pinot Noir

Appellation	Sta. Rita Hills
T.A.	5.8 g/l
pH	3.77
Alcohol	14.1%
Production	138 cases

VINEYARDS

100% Vineyard Francesca, Sta. Rita Hills

Vineyard Francesca is truly growing wine on the edge. One of the most westerly vineyards in the Sta. Rita Hills, the west-facing vines slope gently towards the Pacific Ocean. The vines here are fully exposed to the fog and cooling breezes of the region. High-density planting and shale loam soils keep yields very low, resulting in small clusters with thicker than average skins that give intense concentration to the wines produced here. Ken Brown's vineyard blocks here are planted to clones 115 and 667.

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 at Vineyard Francesca were harvested on September 10th.

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. Concentration was enhanced by gently punching down the cap a few times per day. The wine aged 18 months in French oak with 33% new barrels in the mix. This Pinot Noir was bottled unfined and unfiltered on April 16th, 2024.

TASTING NOTES

This tiny, challenging vineyard gives us an exquisitely balanced wine. The aromas present layers of fresh earth, roasted mushrooms and dark berries. The exquisite mouthfeel is silky with soft tannins. Flavors of black cherries and smoked meats intertwine with hints of cola. Additional aging time will only increase the subtle nuances of the wine. Pair with a grilled rack of lamb or roasted winter squash.