



95 POINTS

Jeb Dunnuck

94+ POINTS

The Wine Advocate

VINTAGE 2014

VARIETAL COMPOSITION

100% Pinot Noir

PROXIMITY TO OCEAN 8.3 miles

ALCOHOL 14.0%

pH 3.61

TA .62

WHOLE CLUSTER

FERMENTATION 40%

CASES PRODUCED 356

SAMSARA

2014 PINOT NOIR, RANCHO LA VIÑA VINEYARD

SAMsARA is all about growing the perfect grapes in the Sta Rita Hills AVA to make highly textured Pinots, Syrahs and Chardonnay unlike any others in California.

WINEGROWING REGION

- Sta. Rita Hills AVA is situated in the country's only purely transverse east-west mountain range adjacent to the Pacific Ocean. The AVA was created in 2001.
- The wind is an incredible asset to this area, circulating air, which keeps the vigor of the vines and deters rot. The wind and fog create some of the coolest summer-time temperatures in California.
- The growing season extends 35 to 40 days longer than most other California growing regions, allowing opportunity to pick when stems, seeds, and fruit are all in perfect ripeness.

WINERY BACKGROUND

SAMsARA Wine Company was founded in 2002. The winery name is a Sanskrit word meaning "the eternal cycle of life" representing "the eternal cycle that" "every vine and wine goes through in its lifetime."

SAMsARA's philosophy of pristine and healthy fruit allows for a non-manipulated wine-making process. SAMsARA's fruit is grown in ¾-acre plots of personally-selected rows in various Sta. Rita Hills vineyards. Picking fully-ripe stems and seeds is foundational to SAMsARA's overt fruitiness that develops during whole cluster fermentation. Along with the climate and soil, these diverse, handcrafted wines are a rare combination of full ripeness, concentration, excellent structure, minerality, high acidity, and moderate alcohol levels.

WINEMAKING DETAILS

- Hand-harvested from the Rancho La Viña Vineyard, which has low fertility soils – sandy loam and clay – resulting in concentrated berries
- 40% whole-cluster fermentation and pressed with an ultra-gentle stainless steel basket press in an 8-hour cycle, then fermented in small lots (2 tons) with native yeast only
- Year-round barrel maturation at 55 degrees
- No fining, no filtering, and two rackings and two SO₂ additions prior to bottling
- Aged 22 months in 25% new French oak and 12 months in bottle

TASTING NOTES

- Aromas of red berries, peppery herbs, smoky minerals, and wild thyme
- Medium to full- bodies with tons of texture on the palate
- Fine, firm tannins combined with impressive freshness, finishes long with lots of minerality
- Anticipated maturity 2017-2025

