



**93 POINTS**

*Vinous A.G., 2015*

**91-93 POINTS**

*Wine Advocate, 2015*

**VINTAGE** 2012

**VARIETAL COMPOSITION**

100% Pinot Noir

**PROXIMITY TO OCEAN** 8.7 miles

**ALCOHOL** 14%

**pH** 3.45

**TA** .67

**WHOLE CLUSTER FERMENTATION**

50%

**CASES PRODUCED** 120

**SUGGESTED RETAIL PRICE** \$62

# SAMSARA



## 2012 PINOT NOIR, MELVILLE VINEYARD

Samsara is all about growing the perfect grapes in this young AVA to make highly textured Pinots and Syrahs unlike any others in California.

### WINEGROWING REGION

- The Santa Rita Hills are 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 began in 2002 after the owners returned from traveling around the world, experiencing its many cultures. For the name of their winery they chose a Sanskrit word meaning "the eternal cycle of life."

Samsara's philosophy of pristine and healthy fruit allows for a non-manipulated winemaking process. Samsara's fruit is grown in  $\frac{3}{4}$ -acre plots of personally-selected rows in various Santa 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

- The soil is predominantly Lompoc dune sand, with clay loam and shallow hardpans of Monterey shale. The cooling fog, and calcareous rock and sand helps produce grapes with natural acidity and flavor balance.
- 50% whole-cluster fermentation, pressed with an ultra-gentle stainless steel basket press in an 8-hour cycle, and 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 SO<sub>2</sub> addition prior to bottling
- Aged 22 months in 50% new French oak and 12 months in bottle

### TASTING NOTES

- Aromas of cherry, boysenberry, and Indian spices, sharpened by a zesty mineral quality
- Juicy, concentrated, smoke-tinged flavors of dark berry preserves and candied flowers
- Fleshy and expansive with strong mineral cut, silky tannins and lingering floral characters

