SAMsARA Wine Co

WINEMAKER NOTES

Savory, mineral, spice-driven aromatics, cranberry, pomegranate fruits on the palate, highly textural with fine tannins; bright acid creates a clean finish. Elegant and balanced.

WINEMAKING

Cases:	151
Appellation:	Sta. Rita Hills AVA
Varietal composition:	100% Pinot Noir
Clonal selection:	777
% Whole cluster:	50%
Soil at site:	Sand/DE/Loam
Barrels | Aging:	30% New French oak | 16 months
Alcohol:	13.10%
Brix:	23.5
pH at harvest:	3.31
Finished pH:	3.71
Finished TA:	6.2 g/L
Harvest date:	9/14/2018
Bottling date:	February 2020
Release date:	September 2021

2018 VINTAGE

The 2018 vintage is the stuff dreams are made of. The most 'classic' Santa Barbara County vintage of the decade with a cool, long growing season. A very 'civilized' harvest with no dramatic heat events or adverse weather. We were finally out of the half-decade drought thanks to the heavy rainfall in 2017, and vineyards were healthy and happy. Yields were moderate with some sites being slightly below average. The slightly low yields combined with extra 'hang-time' in 2018 resulted in super balanced and physiologically ripe fruit.

LAS HERMANAS VINEYARD

Las Hermanas Vineyard sits to the west of the Melville Estate Vineyard, just 8 miles from the ocean. It is planted on over six different soil types, all of marine origin. SAMsARA's hillside section of Pinot Noir is located towards the top of the vineyard, where it is well-drained and aggressively sloped.

ACCOLADES

94 Points - Wine Advocate *Medium ruby, the 2018 Pinot Noir Las Hermanas Vineyard has bright cranberry and pomegranate fruits with tones of tobacco leaves, aniseed, graphite and lemon peel. The medium-bodied palate is grainy and fresh with intense, spicy fruits and a long finish loaded with fragrant floral perfume.* **-Erin Brooks**

92 Points - Wine Enthusiast *Loaded with herbs on the nose, this bottling bursts forth with aromas of juniper, bay leaf, olive tapenade and cherry tomato. The tapenade elements carry through the sip, alongside tart berry and more herb flavors.* **-Matt Kettmann**