



WINEMAKER NOTES

A perfect aromatic balance of savory spice and luscious fruit: goji berries and pomegranate. This wine has big energy on the palate with concentrated flavors, well-balanced acidity, and integrated, layered tannins creating an expansive mouthfeel and persistent finish.

WINEMAKING

Cases:	180
Appellation:	Sta. Rita Hills AVA
Varietal composition:	100% Pinot Noir
Clonal selection:	114
% Whole cluster:	60%
Soil at site:	Sand/Clay/Loam
Barrels Aging:	25% New French oak, 75% neutral French oak 22 months
Alcohol:	13.8%
Brix:	23.6
pH at harvest:	3.25
Finished pH:	3.63
Finished TA:	5.8 g/L
Harvest date:	9/21/2018
Bottling date:	April 2020
Release date:	April 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.

RANCHO LA VIÑA VINEYARD

Rancho la Viña Vineyard was planted in 2005 at the far southwestern edge of the Sta. Rita Hills. Situated on a gently-sloped mesa several hundred feet above the valley floor and fully exposed to the cool winds coming off the Pacific Ocean, this site is one of the coldest Pinot Noir vineyards in California. Along with the region's marine influence, the site's low fertility sandy loam soils yield very small berries, which give the wines remarkably deep, dark color and intense flavors.

ACCOLADES

94 Points, Wine Enthusiast *"Black raspberry and pomegranate aromas meet with anise, sage and rose petals on the engaging nose of this single vineyard expression. Fruity flavors of strawberry and red plum are punchy on the palate, yet given depth by dense, chalky tannins. Both tense and fun."* Matt Kettmann