



WINEMAKER NOTES

100% Pommard clone Pinot Noir from one of the most extreme cool and windy sites in the Sta. Rita Hills, Kessler-Haak Vineyard. Candied red fruits: cherries, pomegranate and acai on the nose and palate with a lovely, bright acidity. Textural on the midpalate with grippy tannins and a long finish.

WINEMAKING

Cases:	105
Appellation:	Sta. Rita Hills AVA
Varietal composition:	100% Pinot Noir
Clonal selection:	Pommard
% Whole cluster:	30%
Soil at site:	Sand/Loam/Clay
Barrels Aging:	35% New French oak 11 months
Alcohol:	14.1%
Brix:	23.1
pH at harvest:	3.4
Finished pH:	3.54
Finished TA:	5.9 g/L
Harvest date:	9/26/2019
Bottling date:	August 2020
Release date:	September 2022

2019 VINTAGE

2019 was a near perfectly 'normal' cool-climate Santa Barbara vintage. The kind of normal it feels like we rarely see anymore. Plenty of rainfall early in the year and moderate summer weather gave us an even growing season and a balanced crop. Chardonnay and Pinot began ripening in early-mid September. We didn't see the super extreme heat during the beginning of harvest, allowing for a steady and civilized pick schedule. The 2019 wines show good flavor concentration and depth from the extra hangtime, while still retaining their balance and freshness.

KESSLER-HAAK VINEYARD

Planted in 2005, Kessler-Haak Vineyard sits on 29 acres of east-facing rolling hillsides in the cooler northwestern portion of the Sta. Rita Hills. The soils vary from sandy to sandy loam with patches of clay loam. Seven Pinot Noir clones are planted on 3 different rootstocks with low yields averaging 1.2 – 1.5 ton/acre. Although not certified, vineyard practices are strictly organic. No pesticides or herbicides are used and weed control is done mechanically. Pest control is done through natural predators, such as hawks, badgers, and coyotes.

ACCOLADES

93 Points - Wine Enthusiast *Beautiful aromas of strawberry sorbet are cut by sage, wild thyme and lemon rind on the exciting nose of this bottling. The strawberry-and-citrus combination pops on the palate as well, picking up watermelon as well while sailing into a vibrant and juicy finish.* - Matt Kettman

93 Points - Wine & Spirits *The winds at the northwestern edge of the Sta. Rita Hills restrict the yields of the vines, producing a concentrated, reductive pinot noir that needs several days to open. With air, its fruit emerges, dark and spiced, black cherry mulled with cinnamon. That foresty fruit is conveyed with an elegant, suede-like texture, built to age.* - P.J.C.