



WINEMAKER NOTES

This pinot features bigger, spicy aromatics, reminiscent of exotic spices and wild grassy chaparral, with rich mouth-coating texture on palate. It has a darker fruit profile with wild boysenberries. There is a firm structure with big acidity which adds density to this balanced and elegant wine. Drinking well now and will benefit from time in the cellar.

WINEMAKING

Cases:	119
Appellation:	Sta. Rita Hills AVA
Varietal composition:	100% Pinot Noir
Clonal selection:	777
% Whole cluster:	60%
Soil at site:	Sand, Clay/Loam, Limestone
Barrels Aging:	40% new French oak 12 months
Alcohol:	14.9%
Brix:	23.6
pH at harvest:	3.37
Finished pH:	3.49
Finished TA:	7 g/L
Harvest date:	9/6/2017
Bottling date:	September 2018
Release date:	Winter 2020

2017 VINTAGE

Drought conditions began to lessen. We received our first significant rainfall since 2011/2012 in the winter between 2016 and 2017. Not nearly enough to get out of the drought, but enough to provide relief to our seriously stressed vines. We experienced another warm spring and summer, but not as extreme as 2013-2016. Despite the challenging conditions, the fruit was in good condition at harvest.

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 Enthusiast *Loads of peppercorns, wild thyme, tobacco and pine-needle aromas ride across crisp raspberry fruit on the nose of this bottling by winemaker Matt Brady. Those herbal flavors dominate the palate as well, where wild chaparral tones meet with crunchy cranberry fruit.* -Matt Kettmann