



## WINEMAKER NOTES

The 2019 Pinot noir – John Sebastiano Vineyard gives an aroma of youthful blue and black fruit – blueberries and figs – and savory notes of new leather, freshly cut herbs and artichoke leaf. On the palate, this approachable Pinot noir boasts juicy red fruits and freshly fallen leaves. The dusty, fine-grained tannins support a textural mouthfeel and a long finish.

## WINEMAKING

Cases:	105
Appellation:	Sta. Rita Hills
Varietal composition:	100% Pinot Noir
Clonal selection:	Clone 4
% Whole cluster:	40%
Soil at site:	Sand/Loam/Limestone
Barrels   Aging:	20% new French oak   12 months
Alcohol:	14%
Brix:	23
pH at harvest:	3.56
Finished pH:	3.64
Finished TA:	5.9 g/L
Harvest date:	9/11/2019
Bottling date:	August 2020
Release date:	Spring 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.

## JOHN SEBASTIANO VINEYARD

John Sebastiano Vineyard is a picturesque site, planted to steep hillsides and rolling hills on the eastern end of Sta. Rita Hills. Both Chardonnay and Pinot Noir thrive in this sandy, windy site, and the cool-climate Syrah we produce here just barely achieves ripeness and is always the final pick of the vintage. The elevation and exposed hillsides of the vineyard lead to low-yields and fruit with balance, depth, and complexity.

## ACCOLADES

94 points - Wine Enthusiast

*Delicate aromas of rose potpourri, light raspberry and brisk cranberry make for a very floral nose on this bottling, which is quite light and transparent in the glass. There's an earthy kick to the palate, where acid-driven flavors of pomegranate, cured meat and orange rind ride a very tactile texture. - Matt Kettmann*