



## WINEMAKER NOTES

Spice

### WINEMAKING

Cases: 124  
Appellation: Sta. Rita Hills  
Varietal composition: 100% Pinot Noir  
Clonal selection: 667 + 777  
Vineyard selection: 50% OLG 28% , Radian 22%, Bentrock 22%

% Whole cluster: 62%  
Soil at site: Loam/Chert/Clay

Barrels | Aging: 35% new French oak | 10 months  
13.5

Alcohol: 23.2-23.5

Brix: 3.23-3.37  
pH at harvest: 3.68  
Finished pH: 5.7 g/L

Finished TA: 9/22/21-10/5/21

Harvest date: August 2022  
Bottling date: January 2024

Release date:

### 2021 VINTAGE

One of the best vintages in recent memory, 2021 was an even, cool vintage allowing fruit extended hang time to concentrate flavors and complexity without losing acid. Wines from this vintage are powerful while still being moderate in alcohol, and maintaining freshness and fruit purity.

### STA. RITA HILLS AVA

The Sta. Rita Hills AVA is significantly impacted by its proximity to the ocean (10 miles), consistent morning/evening fog, and steady afternoon winds. These cooling trends are not only perfectly suited to growing Pinot Noir, Chardonnay, Grenache, and Syrah but also serve to prolong the growing season, allowing for heightened varietal flavor intensity. Additionally, the area's cool climate and vineyards' calcareous rock and sand help produce grapes with natural acidity and flavor balance.

### ACCOLADES

*Not yet reviewed*