



WINEMAKER NOTES

WINEMAKING

Cases:	40
Appellation:	Sta. Rita Hills AVA
Varietal composition:	100% Pinot Noir
Clonal selection:	667
% Whole cluster:	20%
Soil at site:	Loam/DE/Clay/Chert
Barrels Aging:	100% 2 year old French oak (500L) 10 months in barrel
Alcohol:	13.5%
Brix:	23.3
pH at harvest:	3.23
Finished pH:	3.68
Finished TA:	5.5 g/L
Harvest date:	10/5/21
Bottling date:	August 2022
Release date:	September 2024

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