



WINEMAKER NOTES

The Pinot Noir Rancho La Viña Vineyard is a stunning example of what this iconic vineyard can produce. Rose petal, quinine, sweet spices, blood orange and chalk give much of its unique, exotic personality. Lifted and gracious on the palate, striking depth throughout. The wine's structure is implied more than overtly stated.

WINEMAKING

Cases:	356
Appellation:	Sta. Rita Hills
Varietal composition:	100% Pinot Noir
% Whole cluster:	40%
Soil at site:	Loam/Clay/Chert
Barrels Aging:	25% new French oak 22 months
Alcohol:	14.0%
Finished pH:	3.61
Finished TA:	6.2 g/L

2014 VINTAGE

Another year of drought, with intense heat leading into harvest. Despite the hot, dry conditions, the vines produced big yields in fruit. Expect wines with strongfruit characteristics, juiciness, and wonderful accessibility. These are wines driven by primary red fruit characteristics and a bright acid profile.

RANCHO LA VIÑA VINEYARD

Rancho la Viña Vineyard was planted in 2005 at the far southwestern edge of the Sta. Rita Hills. Situated on a gently-sloped mesa several hundred feet above the valley floor and fully exposed to the cool winds coming off the Pacific Ocean, this site is one of the coldest Pinot Noir vineyards in California. Along with the region's marine influence, the site's low fertility sandy loam soils yield very small berries, which give the wines remarkably deep, dark color and intense flavors.

ACCOLADES

95 points - Jeb Dunnuck *Another stem dominated cuvee that offers tons of charm and texture on the palate. Peppery herbs, tapenade, currants, smoked earth and stem notes all emerge from this medium to full-bodied, impressively textured Pinot Noir.* - Jeb Dunnuck

94+ points - The Wine Advocate *The pale to medium ruby-purple colored 2014 Pinot Noir Rancho la Vina Vineyard delivers the intense red currants, ripe cranberries and Bing cherries goods, complemented by hints of lavender, wild thyme, black soil and rose hip tea. The gregarious red berry and earth perfume fills the medium-bodied palate with layers of captivating flavors, supported by fine, firm, grainy tannins and buckets of freshness, finishing long and minerally.* - Lisa Perrotti-Brown