



WINEMAKER NOTES

Rhubarb, wild strawberries, dark cherries, with complex spice aromatics. Rich and layered on an expansive mid-palate. The weight of this wine and its powerful flavors linger on in a lengthy finish.

WINEMAKING

Cases:	240
Appellation:	Sta Rita Hills AVA
Varietal composition:	100% Pinot Noir
Clonal selection:	Clones 115 & 777
% Whole cluster:	66%
Soil at site:	Sand, clay/loam, limestone
Barrels Aging:	25% New French oak, 75% neutral French oak 22 months
Alcohol:	14.3%
Brix:	23.9
pH at harvest:	3.59
Finished pH:	3.69
Finished TA:	6.0 g/L
Harvest date:	9/2/2015
Bottling date:	July 2017
Release date:	September 2019

2015 VINTAGE

A hot, drought year with exceptionally low yields. These conditions produced high-powered wines, loaded with intense fruit and tannin, and stuffed full of dark aromatics and big flavors. Save some for the cellar, these wines will stand the test of time.

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

95 points, Jeb Dunnuck *"The 2015 Pinot Noir Las Hermanas Vineyard offers an earthier, more gamey style, with ample forest floor, lavender, tart cherry, and sous bois aromas and flavors. The Gevrey-Chambertin in the lineup, with a decidedly Burgundian flare, this beauty is layered and elegant on the palate, with plenty of saltiness and minerality. Drink it over the coming decade."* Jeb Dunnuck, Oct 2018

93 points, Wine Advocate *"The pale to medium ruby colored 2015 Pinot Noir Las Hermanas is open on the nose, giving up dried rose petal and orange oil, Earl Grey tea, pink peppercorn, pipe tobacco, and dusty earth with crushed strawberries, rhubarb, and warm black and red cherries and berries. Light to medium-bodied and very silky, it gives up intense spicy fruits with pleasantly dusty tannins and juicy acidity, finishing long, energetic, and spicy."* Erin Brooks, Sept 2019