



# 2019 LA RINCONADA VINEYARD PINOT NOIR

IN THE CELLAR

## GENERAL INFORMATION



Santa Rita Hills



Spring Release

Winemaker: Justin Willett  
Production: 210 cases  
Vineyard Source: La Rinconada Vineyard  
Block(s): R22 & R25  
Clone(s): 115  
Vine Age: Planted 1997  
Soil: Elder Clay Loam Over Shale  
Farming: Organic  
ABV: 13.5%

## WINEMAKING

Harvested: 09/06 & 09/18/19  
Yeast: Native  
Fermentation vessel: 20 & 38hl wood vat  
Elevage: French oak barrel (228L), 50% new  
Bottled: 03/03/2021  
Unfined, Unfiltered



(70% Block R25, 30% Block R22) Our two blocks were vinified separately with approximately 45% whole-clusters represented in the blended wine. Macerations lasted about 16 days, during which both punch-downs and pump-overs were utilized. The wine was raised in 228L barrique, 50% new, for thirteen months. In November, we blended the wine and returned it to barrel before bottling in early March. Unfined and unfiltered.

## VINEYARD NOTES

Sitting atop a wind-battered rockpile with virtually no topsoil to the northern edge of the planting, La Rinconada is the deepest, darkest and most powerful wine we produce. Though this parcel yields very little fruit, thankfully what we bring to the cellar is truly fantastic. While top-soil is relatively shallow, the clay-loams here possess a water-holding capacity that allowed us to irrigate just once in 2019.

La Rinconada is simply prismatic—a multifaceted, crystalline encounter with the allure of the Santa Rita Hills. In this bottling we have married two distinct vineyard blocks: R25 provides shimmering red fruit, and R22 resonates darker, adorned with tracery of lavender and violet. The resulting wine is concentrated and sonorous; though immediately compelling, it will surely reward patience.