



2019 LA ENCANTADA VINEYARD PINOT NOIR

IN THE CELLAR

GENERAL INFORMATION



Santa Rita Hills



Spring Release

Winemaker: Justin Willett
Production: 135 Cases
Vineyard Source: La Encantada Vineyard
Block(s): 6W (0.96 acres)
Clone(s): 4
Vine Age: Planted 2000
Soil: Elder Clay Loam Over Shale
Farming: Organic
ABV: 13.5%
SRP: \$65/Bottle

WINEMAKING

Harvested: 09/18/19
Yeast: Native
Fermentation vessel: 25hl wood vat
Elevage: French oak barrel (228L), 50% new
Bottled: 03/03/2021
Unfined, Unfiltered



In 2019, we vinified La Encantada with 50% whole clusters in one 25 hectoliter wood vat. Native fermentation began to see clear momentum after about five days, after which we began making judicious use of pumpovers and punchdowns throughout its 18 day maceration. The wine was pressed to tank, where it rested for five days prior to elevage in barrique (approximately 50% new). The wine was blended in early November of 2020, and bottled unfined and unfiltered in March of 2021.

VINEYARD NOTES

Planted by Richard Sanford in 2000 on the Rancho La Viña Spanish land grant, and located on the eastern hilltops of this singular property. Here we find soils derived from the organic, rich Monterey formation consisting of Gazos clay-loam, Ballard fine sandy-loam, and Santa Lucia shaly clay-loam.

La Encantada effortlessly traverses a cascade of aromas drawn from marine fog and meager soils: sandalwood, rosehip, and bergamot. A persistent saline spine delivers a core of wild, brambly fruit and the grounding nuance of black tea. Bound in its fine tannins is the promise of years of complexity still to be revealed.