



# 2019 SANFORD & BENEDICT VINEYARD PINOT NOIR

## IN THE CELLAR

Utilizing 50% whole cluster, the fruit is loaded to large open top fermenters. Native fermentation begins after 4-5 days. Gently extracted using both punch down and pumpovers. Pressed to tank once dry, and quickly settled before going down to a third new barrels. On the lees for 12-14 months, racked and blended, then back down to barrel for another few months before bottling.

## VINEYARD NOTES

We have the great fortune of working with the oldest vines in the Santa Rita Hills. Planted to a selection of cuttings from the famed Mt. Eden vineyard in the Santa Cruz Mountains, this parcel sits just below our block of chardonnay in very well-drained but deep chert/shale soils above chalk. This 45+ year old parcel planted by Richard Sanford and Michael Benedict routinely produce the most complex, pure and ethereal pinot noir in our range. It is a wine of total grace and elegance.



## GENERAL INFORMATION



Santa Rita Hills



Fall Release

Winemaker: Justin Willett

Production: 200 cases

Vineyard Source: Sanford & Benedict Vineyard  
Block(s): T13

Clone(s): Mt. Eden Selections

Vine Age: Planted 1971 (Own Rooted)

Soil: Elder Elder Bottella Clay Loam on  
Chert and Shale

Farming: Organic

ABV: 13.5%

## WINEMAKING

Yeast: Native

Elevage: French oak barrel (228L)

Bottled: 03/03/2021

Fining/Filtering: None