



2019 Sta. Rita Hills Pinot Noir



WINE TECHNICAL DATA:

Vineyard Sources: Drum Canyon Vineyard & selections from the Tyler Vineyard-Designate program

ABV: 13.0%

Vine Age: Planted 1973, 1997, 2003

Soil: Clay & sandy loams

Production: 1,800 Cases

WINEMAKING:

Yeast: Native

Fermentation vessel: Open-top wood vats

Elevage: French oak 228L barrique

Bottled: July 2020

Unfined, unfiltered

THE VINEYARDS:

In 2019, we were determined to shift our Pinot Noir program to an exclusive focus on vineyards in the Sta. Rita Hills. This included our appellation bottling, which is now primarily sourced from the Dierberg family's Drum Canyon Vineyard on Highway 246—the northern corridor of the appellation. This steep, south-facing vineyard is host to well-drained sea-sedimentary soils and the signature ocean wind and fog of the Sta. Rita Hills.

This bottling is additionally comprised of declassified barrels from our rigorous selection process when blending our vineyard-designate offerings.

IN THE CELLAR:

Our hand-sorted Pinot Noir is fermented with native yeasts in large, open-top oak fermenters. After about five days, fermentation begins and we gently manage extraction with judicious use of both punch-downs and pump-overs. Once dry, we press the wine to tank for a brief settling before racking to french oak barrique, about 30% new. The wine rests in barrel for 8-9 months before racking back to stainless steel tanks prior to bottling. Bottled unfined and unfiltered.