



292Cases

Retail Price: \$35 btl / \$420 case

This blend of wines has been made from grapes sourced from vineyards in the Sta. Rita Hills appellation, namely Quinta Santa Rosa (clones 667 and 777), Fiddlestix (clones 115 and 667), Rancho la Viña (clone 2A) and Rio Vista (clone 2A). The vineyards were harvested individually during late September through October. After de-stemming, the berries were cold soaked for 5-7 days with twice-daily mixing. Fermentations were conducted using either RC 212 or Assmanshausen yeast with temperatures maintained under 90° F. Free-run and press wines were barreled separately using one-third new French Oak, one-third French Oak 1-3 years old, and one-third neutral French-oak barrels. After approximately 18 months in barrel the final blend was bottled without fining or filtering. The wine is red-purple with an elegant blue cast.

The nose is distinctively varietal but without being overly fruity. Red-fruit notes are abundant in the mouth and beautifully married with subtle tannins, which combine to produce a long, elegant finish.

Dedicated to the Essence of Pinot Noir

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