

AROMA

red cherries, grenadine, rosehips, raspberry tea, star anise

FLAVOR

raspberry puree, unsweetened cranberries, orange peel, ginger
beetroot

FOOD PAIRINGS

ratatouille w/ fennel sausage, seared tuna w/ bacon braised cabbage
& crimini mushrooms, chicken skewers w/ tarragon-pistachio pesto

This is the second vintage we have utilized fruit from the La Encantada Vineyard, planted by acclaimed Santa Barbara pioneer Richard Sanford. It has been a rare treat to work with the same varietal, from different sites, with similar winemaking, but showing the expressions of terroir and climate that reflects each ones unique "sense of place".

La Encantada lies on Santa Rosa Road, in an east-west oriented valley, some 20 miles northwest of Santa Barbara and 12 miles from the Pacific Ocean. The site was planted in 2000 to a mix of Dijon clones, the Swan heritage selection and U.C. Davis clone 4. Farmed organically, the vineyard is located on a ridge which straddles the Santa Ynez Valley and receives the full impact of the cooling afternoon sea breeze. The long growing season resulted in a late September pick. The fruit was de-stemmed, fermented on native yeast in open top vats, punched down twice a day and matured for 1 ½ years in light toast oak barrels (63% new). This wine shows classic cool climate fruit, tart red berries, bright and scintillating acidity, ending with notes of an Asian spice blend. A good candidate for the cellar, drink now through 2020.

VINEYARD DETAILS

AVA: Santa Rita Hills

Vineyard: La Encantada Vineyard

Soil type: marl and rocky soils

COOPERAGE & DATA

Barrel aged 18 months in 100% French oak;
40% new

Harvest dates: 9/29/12

Alcohol: 15%

VINTAGE DETAILS

Varietal: Pinot Noir 100%

Cases: 200

Release date: January 2015

CA suggested retail: \$40

