



2015 Pinot Noir, Walk Slow, Sta. Rita Hills

This wine is always a blend of a couple of vineyards that we think work well together. It has been a blend of Babcock and Bentrack three times in the last 5 years, which should tell you how well we think the fruit from these two vineyards work together. Last year the blend was mostly Babcock with a touch of Bentrack to round it out. This year is the exact opposite. It is 70% Bentrack with 30% Babcock rounding it off. In 2015, I found the savory sweet fruit from Babcock, although quite delicious, to be a bit overwhelming as the basis for this wine. I'm trying to build complexity here and it would have overpowered any other vineyard I paired with. On the other hand, as a foil to the otherwise crisp and edgy Bentrack vineyard fruit, it worked beautifully.

Tasting Notes: It has a rich, shimmering, ruby red color. The nose is very expressive and unmistakably Pinot Noir. Alongside beautiful fruit I am struck by spice, crushed stone, earthy black tea and underbrush from 30% whole cluster fermentation. On the palate, earthy dark fruits and pomegranate are forefront, along with the classic Sta. Rita cola/clove spice. The Bentrack provides the backbone of both acidity and tannin here but the Babcock compliments by adding a rich, round mouth feel. There is a definite savory quality on the finish that is due to that stem inclusion during fermentation. This wine should age gracefully for a decade.

Retail Price: \$48, Club Pricing: 3btl \$43.20, 6btl \$40.80, 12btl \$38.40

Only 179 cases produced

100% Pinot Noir

70% Bentrack Vineyard (clone 115), 30% Babcock Vineyard (clone 667)

pH 3.65

TA 0.64 g/100ml

Retail price \$48