

2013
Westerly Pinot Noir



93
POINTS

AVA: Sta. Rita Hills AVA

COMPOSITION: 100% Pinot Noir, clones 4, 667 & 777

WINEMAKING NOTES: Harvested in mid-to-late September, the fruit was hand-sorted, destemmed, and cold soaked at 45 degrees for four days. Whole berry fermentation took place in small, open top stainless steel fermenters. The tank was drained and pressed after 21 days on the skins, and the wine was filled into 228 liter French oak barrels, 60% of which were new. Malolactic fermentation took place in barrel. The wine was racked to blend after 8 months, and remained in barrel for a total of 18 months. Bottled unfiltered & unfiltered in July of 2015.

TASTING NOTES: The 2013 Sta. Rita Hills Pinot Noir is made in an elegant style, with classic cool-climate aromatics of cardamom, dried morel mushrooms, and ripe raspberries. The palate is round and balanced, with lingering bright acids coupled with long, fine tannins. The 2013 vintage in Sta. Rita Hills was notorious for producing low yielding vines with small clusters of tiny berries- resulting in a profound wine with great varietal typicity.

RELEASE DATE: August, 2017

93 Points! - Wine Enthusiast