

2014 THREE SAINTS PINOT NOIR
SANTA BARBARA COUNTY
\$24



ALCOHOL
13.8%

AGED
12 months

OAK
Neutral

HARVESTED
Aug-Sept 2014

BOTTLED
August 2015

CELLAR LIFE
4-7 years

VINTAGE

2014 continues the trend (since 2012) of limited moisture, marked by warm springs and moderate summers. While 2014's ripening period was earlier and warmer than others -finishing maturity in August/September instead of September/October - grape quality developed evenly. In fact, the hang time from flowering to full maturity was no different than years past as everything started earlier. Limited moisture improves overall concentration and structure in wine. Across our entire portfolio we observe a precision and refinement to 2014 that presents itself as purity and reticence hinting at longevity.

WINEMAKER NOTES

2014 is a vintage full of freshness and nerve. This is no more true for the blocks that made up the Three Saints Pinot Noir. In year's past this Pinot Noir was made up of primarily Santa Maria Pinot Noir. However, after trialling some fruit from young blocks in Sta. Rita Hills, we believed utilizing both areas would make for a vibrant and excellent example of Pinot Noir. The wine was aged in neutral oak barrels and we selected lots to push forward the plentiful red fruit and freshness from the vintage.

TASTING NOTES

Red fruits like bright raspberry are evident in both aromas and the palate. While previous vintages have emphasized earthiness, the new vineyard components in this wine have brought more fruit forward without compromising the fresh and classic feel of Santa Barbara County Pinot Noir.

