



2016 Pinot Noir Rio Vista Vineyard Clone 2A Sta. Rita Hills AVA

The Rio Vista Vineyard, appropriately named as it overlooks the Santa Ynez River, is the eastern gateway to the Sta. Rita Hills appellation. Although slightly warmer during the growing season than vineyards further to the west, Rio Vista is also tempered by the marine environment of the nearby Pacific Ocean. Rio Vista Clone 2A grapes were added to the Flying Goat portfolio in 2004, and the first 2A “clonal” bottling debuted the following year. Clone 2A is one of the Wadenswil selection, a group of Pinot Noir clones imported from Switzerland in the 1950’s. Many like to use it as a “blender” as it tends to add red fruit, spice and nuances like violets and blueberries to a wine, without affecting density or tannin structure. With the cool climate of the Sta. Rita Hills, we believe that 2A can easily stand on its own! The grapes were hand harvested and delivered early in the day while still cool and firm. Gently de-stemmed and placed into small open top bins, the grapes were made into wine and then placed into French oak barrels.

Tasting Notes

A dense, ruby colored Pinot emitting black cherries, baking spices and dried rose petals on the nose. The palate begins with sweet pie cherries in the front and transforms into dark mulberry and dried orange peel. The fruit from this vineyard has matured over the years creating a dapper gentleman of a Pinot Noir from what we once considered a shy teenager. Now bold enough to pair with herb crusted lamb, roasted chanterelles, duck leg confit or dark chocolate coated apricots with almonds.

Details

Harvested:	September 6, 2016	Alcohol:	14.8% by Volume
Bottled:	April 10, 2018	pH:	3.67
Released:	February 9, 2019	TA:	.72 g/100ml
Clone:	2A	Brix:	23.8%
Production:	157 cases	Retail Price:	\$46