



2017 Pinot Noir Rio Vista Vineyard Dijon Sta. Rita Hills AVA

Three different blocks and three different clones comprise Rio Vista Vineyard. This meticulously farmed vineyard sweeps down the hillside on the southeastern edge of the Sta. Rita Hills AVA, overlooking the Santa Ynez River – hence its name, “River View”. The grapes for our wine hail from the steep, eastern hillside of the vineyard, with soils laden with rocks and chert. Our Dijon blend is made up of clones 115, 667 and 777. After hand harvesting, the perfect little clusters were gently de-stemmed and the whole berries placed into fermenters. After inoculation with yeast, the “must” slurry of juice and skins was punched down by hand twice each day to extract flavor, color and tannins. Upon completion of fermentation, the wine was placed into French oak barrels and allowed to age for about 18 months. After a light filtration to ensure clarity and remove any unwanted sediment, the wine was bottled and stored. This bottle aging allowed the tannins, acids and flavors to meld and integrate, providing a wine that is enjoyable upon release. Each of these “dijonaise” clones contributes a component and enhances the others in this blend.

Tasting Notes

This wine displays beautiful aromas of dusty oak, ripe blueberries and caramelized sugar. Hints of ripe Santa Rosa plum, aged tobacco, leather and dark chocolate dance across your tongue. The structure and firm tannins will allow this vintage to age gracefully for 5-8 years after the release date. Pair with roasted duck, venison, grilled marinated skirt steak or blue cheese buffalo burgers. For the sweet tooth, try chocolate lava cake with sea salt, dark chocolate mousse or cherry clafoutis.

Details

Harvested:	September 1, 2017	Alcohol:	14% by Volume
Bottled:	March 26, 2019	pH:	3.67
Released:	September 5, 2020	TA:	.65 g/100mL
Clone:	667, 777, 115	Brix:	25%
Production:	183 cases	Retail Price:	\$50