



2017 Pinot Noir
Solomon Hills Vineyard
Santa Maria Valley AVA

Solomon Hills is a stunning vineyard in the Santa Maria Valley, planted in 1999 and under the stewardship of the Miller Family's vineyard crew. One of the coolest vineyard sites in the area, Solomon Hills nestles in a beautiful swale off of Highway 101 and Clark Road, southwest of the family's other Santa Maria Valley vineyard, Bien Nacido. The vineyard is divided into four different blocks with each of these planted to a specific clone and rootstock best suited to soil type and microclimate. The rows designated for Flying Goat are Dijon clone 113, which ripens early and expresses the nuances of the vineyard terroir. The block can be seen from the highway as it undulates up to the water tower at the top of the hillside. The vineyard continues to show maturity that was not apparent before 2009.

Tasting Notes

The nose offers aromas of dried dark fruit, leather, earth and a hint of tobacco. The tangy palate is enhanced by the velvety texture. The wine is very approachable now but will be enhanced with aging 5-8 years from release date. Pair with goat cheese, teriyaki beef, pork with fig reduction sauce or perhaps a Fig Newton.

Details

Harvest:	September 7, 2017	Alcohol:	14.8% by volume
Bottled:	March 26, 2019	pH:	3.76
Released:	February 8, 2020	TA:	.65 g/100ml
Clone:	113	Brix:	24.8%
Production:	151 cases	Retail Price:	\$46