



**2018 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**

Medium ruby to cherry red, this tasty wine has clarity of color. The nose reveals dusty, earthy and savory aromas with underlying dried rose petals. Enjoy tea leaf and umami flavors on the palate with a structured finish. The well integrated tannins on this wine will allow it to age gracefully for the next 5-10 years. Pairs well with glazed ribs, sea salt chocolate, Lamb Chopper cheese, bacon wrapped jalapeños, Parmesan Brussel sprouts, spicy chicken with basil sauce or a charcuterie platter.

**Details**

Harvest:	September 19, 2018	Alcohol:	14.7% by volume
Bottled:	June 1, 2020	pH:	3.73
Released:	February 14, 2021	TA:	.64 g/100ml
Clone:	Pinot Noir 113	Brix:	24.2%
Production:	80 cases	Retail Price:	\$46

