

## 2019 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 it's 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**

This is a nostalgic wine reminiscent of my grandmother's potpourri. Dried hibiscus flower opens like petals on the nose, complemented by the subtle aromatics of smoke and brown spice. Dried raspberry with hints of cranberry also add a fruity undertone. The white pepper aroma is classic Rio Vista Vineyard. Enjoy hints of red cherry and new leather on the palate. Pair with lamb burger or mushroom and shallot *duxelles* over a bed of quinoa. Head to the darker side and pair with lavender brownie.

## **Details**

Harvested: September 18, 2019 Alcohol: 14.2% by Volume

Bottled: June 21, 2021 pH: 3.52

Released: April 2, 2022 TA: .67 g/100ml

Clone: Pinot Noir 2A Brix: 24.6% Production: 176 cases Retail Price: \$48