



ALC. 13.7% BY VOL.

## **2019 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 Burmese ruby color of this exquisite wine is a flying magic carpet into the world of Pinot Noir. The nose entices with a cacophony of aromas, such as plum and cherry, and subtle hints of coffee and red licorice. Cola, which is a signature aroma of Santa Maria Valley AVA, takes you in the trajectory of an ice cream parlor. The palate is very fruity, bright and lean, with spice on the finish. The wine is very approachable with youthful tannins calling out like Juliet from her balcony. Pair with skirt steak, pork with cherry compote, quail with dates and bacon, or grilled scallops. Sea salt chocolate chip cookies will satisfy your final act pairing.

### **Details**

Harvest:	September 10, 2019	Alcohol:	13.7% by volume
Bottled:	June 9, 2021	pH:	3.7
Released:	February 5, 2022	TA:	.71 g/100ml
Clone:	Pinot Noir 113	Brix:	24%
Production:	151 cases	Retail Price:	\$50