

amor fati

2021 Amor Fati Pinot Noir

Santa Maria Valley

The 2021 Amor Fati Pinot Noir is a micro-batch wine with ultra-coastal energy. The cool growing conditions of the Santa Maria Valley deliver pure, focused fruit with layers of minerality. A highly perfumed nose of strawberry, pomegranate and candied cherry reveals hints of sandalwood and Christmas spice. The palate is silky and seamless, showing a cascade of cherry, cranberry, blackberry jam and cola with suggestions of earthy loam and brown sugar. A soft texture gathers juicy energy toward the finish, concluding with velvety length and elegance.

Murmur Vineyard

Murmur Vineyard is renowned for producing ultra-coastal, cool-climate wines of extraordinary energy, tension and refinement. The soils at Murmur Vineyard are predominantly composed of marine sand parent material with varying amounts of clay and loam, depending on the elevation and precise location within the vineyard. The northwestern flanks of the vineyard are more exposed, providing for predominantly cool, windy conditions that are ideal for Pinot Noir.

Winemaking

The 2021 Pinot Noir is composed of two notable Pinot Noir clones— Clone 667 (52%) and Clone 828 (48%). The separate clonal blocks were hand-harvested under cover of darkness at Murmur Vineyard on September 22 and October 8. Upon arrival at the winery in the cool morning hours, the clusters were gently destemmed. The individual clonal lots were fermented with native yeasts in headless oak puncheons over a period of eight to 10 days. After fermentation, the free-run juice was settled, then transferred and aged in 228-liter barriques (15% new oak) for 10 months. The final blend was then assembled and racked to stainless steel for four weeks of integration, after which it was bottled unfiltered and unfiltered.

Fermentation Cooperage

Starting with the 2017 vintage, Director of Winemaking Jeremy Leffert began experimenting with removing heads from puncheons and using them for small-lot red wine fermentations. These trials led to wines of remarkable depth and texture. Ever since, fermentation in headless puncheons has been an ongoing component of our Amor Fati Pinot Noir winemaking program. component of our Amor Fati Pinot Noir winemaking program.



Appellation: Santa Maria Valley

Harest Dates: September 22, 2021

Aging: 11 Months in French Oak
Barriques and Stainless
Steel Tanks

Alcohol: 14.4%

pH: 3.62

TA: .58 g/100 ml

Production: 225 cases

