

PALI WINE CO



**PALI WINE CO., 2021
PINOT NOIR 'WILD SERIES'**
Sta. Rita Hills

ABOUT OUR 2021 'WILD SERIES' PINOT NOIR

We first experimented with wild fermentations in 2008 with Chardonnay. Eventually, wild fermented Chardonnay and Pinot Noir became small but essential aromatic components to all of our Pali cuvées, adding freshness and depth when blended together with inoculated barrels prior to bottling. In 2019, we bottled our first 'Wild Series' wine on our Pali label. Today, Pali's 'Wild Series' Pinot Noir is made from SIP Certified, sustainably farmed grapes grown on Pali Vineyard in the Sta. Rita Hills in Santa Barbara County.

The wine is fermented using wild, naturally occurring yeasts and without the use of conventional winemaking tools and additives including sulfur throughout its élevage. The grapes for this wine were hand-harvested at low ripeness in order to create a low alcohol wine with bright acidity. We gently de-stemmed and crushed the grapes, then allowed the lot to cold soak for 5 days until fermentation began. We then punched down three times a day until dry, and pressed off into 100% neutral oak for 180 days of aging. This wine is unfinned and unfiltered and will naturally develop sediment.

WINEMAKER NOTES

Light in both body and color, this wine is made in the 'natural' style utilizing native yeasts for fermentation, and aging in only neutral oak barrels. Slightly hazy from being unfinned and unfiltered. Light red fruit aromas mingle with hints of leather and anise. On the palate there are savory notes of mushrooms and earth, complemented with ripe raspberry, fresh thyme and rhubarb.

TECHNICAL INFORMATION

- FARMING : Sustainable (SIP Certified)
- ABV : 12.8%
- AVA : Sta. Rita Hills
- VARIETALS : 100% Pinot Noir, Clones Pommard and 777
- PRODUCTION : 112 Cases
- FIRST VINTAGE : 2019

ABOUT PALI WINE CO.

To craft world class, critically acclaimed, site-specific Pinot Noirs and Chardonnays.

Our original Pali brand produces premium Pinot Noir and Chardonnay sourced primarily from vineyards in the Sta. Rita Hills and neighboring wine-growing regions. The region's terroir, including its transverse ranges, limestone rich soils, and cool ocean fog, is ideal for growing Pali's poised Pinot Noir and Chardonnay wine grapes. Pali produces a wide-range of bottlings from entry-level to esoteric vineyard and clonal-specific, from still to sparkling, and from white to pink and red. While most of our grapes come from our Sta. Rita Hills estate 'Pali Vineyard,' Pali partners with a handful of other family-owned and world-renowned vineyards in the area among the likes of Fiddlestix, Rancho La Viña, and Bien Nacido Vineyards. Most recently, Pali has introduced its 'Wild Series,' natural wines made using only wild, naturally occurring yeasts that remain unfinned and unfiltered.