

alma rosa

winery & vineyards

## 2016 Sta. Rita Hills Pinot Noir

### PRODUCTION INSIGHTS

#### *Who We Are*

Alma Rosa is deeply rooted in the winemaking history of the Santa Rosa Hills in the southern sector of the Sta. Rita Hills AVA. Here, growing conditions combine sunshine with the powerful cooling influence of onshore winds and fog from the Pacific Ocean. The unique geography, chilly climate, and clay-loam soils attracted Richard Sanford to this area in the early 70s where he pioneered Pinot Noir in Santa Barbara County. In 1983 he established El Jabali on our home ranch as one of the first organically certified vineyards on the Central Coast. Growing consistently balanced wines through organic farming is part of the enduring legacy of founder Richard Sanford.

#### *Vineyards*

- Burning Creek Vineyard, clones 667 and 828, planted on alluvial soils above the Santa Ynez River
- La Encantada Vineyard, blocks 6 and 15, planted on devigorating rootstock in silt and clay
- Rancho la Vina, clone 114 and 777, planted on a sandy mesa overlooking the Santa Ynez River

#### *Vintage notes*

Yet another drought-influenced vintage, but with normal yields and a slightly early harvest. Very early bud break with some minor frost damage. Two major warm spells towards the end of harvest ripened the fruit perfectly.

#### *Winemaking*

- Harvested at night between September 10th and September 21st in moderate conditions during the initial picks and under hot, off-shore winds at the end of harvest.
- 95% destemmed/5% whole cluster
- Fermented in open top tanks with selected yeasts.
- Peak temperatures in the high 80s and low 90s. Three to four day cold soaks. An average of 6-day fermentations and 21 days on skins.
- Aged in 33% new French wood for 14 months. One racking in May following vintage.
- Bottled after a light filtration.

#### *Tasting Notes*

Our 2016 Sta. Rita Hills Pinot Noir shows aromas of pencil lead and concentrated black fruit, which have proven to be the hallmark of the vintage. Light herbal notes from the whole clusters included in the ferment frame the aromas of this fresh and vibrant wine. On the palate, lithe acid balances explosive dark fruit flavors of blackberry and plum. Sophisticated, dusty tannins underpin the structure of the wine which finishes long and pure.

Drink now with all seasonal fare, from lighter fish preparations to your heartiest roasts.



#### *Details:*

Clone: Various

Bottling: Dec. 2017

Production: 600 cases

pH: 3.57

Alcohol: 14.1%