

Alma: soul (Spanish). Essence, living force, identity.

Rosa: the southern geographical feature of the Sta. Rita Hills AVA; the Santa Rosa Hills.

Alma Rosa wines express the distinctive spirit and character of *the soils, sun exposure, fog, cooling winds; and over four decades of experience in this beautiful sub-region of Santa Barbara wine country.*

The Essentials

- 5,000 cases hand crafted per year; focused on Estate and Single Vineyard Pinot Noir and Chardonnay from 4 mile stretch along Santa Rosa Road.
- Sta. Rita Hills has a large reputation for extraordinary Pinot Noir yet this small area is 6% the size of Napa Valley vineyards and 8% size of Paso Robles
- Unique East-West valleys open to the cold Pacific ocean winds providing “refrigerated sunlight” at same latitude as Southern Italy. Peak temperature in our estate is at 12:30PM and declines from that point, 2 hours before Russian River Valley.
- The cool weather and undulating Northwestern exposures preserves bright tones, lively acid and elegant aromas
- Richard Sanford researched geology, soil and 100 years of climate records to find our SE quadrant sites of mixed chert (chunky sedimentary crystalline rock) and clay.
- Organic growing practices and neotraditional pruning techniques maintain the health of the vines – natural set asides maintain the health of the ecosystem
- Founder Richard Sanford planted the first Pinot Noir in the region (1971); he provides invaluable experience guiding our focus on excellence and balance in all we do.
- Winemaker Samra Morris brings sensitivity and technique inspired by great winemakers in California and Burgundy to our wine growing and making

Chardonnay, Santa Rita Hills

- Made from estate and purchased fruit vineyards on a mix of clay and sandy soils
- We aim for a sleek, crisp style with white flower aromas and juicy white fruit notes, balanced with bright acid and minerality
- Fermented at moderate temperatures; half in stainless and half in mostly neutral barrels. Spontaneous ML occurs in less than half the lots. Aged on lees for 8 months.

Chardonnay, El Jabalí Vineyard, Sta. Rita Hills (Estate)

- 35-year-old clone 72 “Prosser” vines on well drained gravelly loam over clay in the SE portion of Sta. Rita Hills yields a complex, aromatic, seamless, lengthy wine
- 50% fermented in stainless / 50% fermented in new, second and third use barrels
- The barrel half underwent ML fermentation with 10 months aging on the lees – gently stirred once a month

Pinot Noir, Sta. Rita Hills

- Sourced from our core vineyards on the southern Santa Rosa Road corridor: El Jabalí, Bentrack, La Encontada, Rancho La Vina, and others
- This regional blend expresses displays strawberry-pomegranate, spice and mineral
- 10% whole cluster – 90% destemmed (but not crushed), 3 day cold soak, 16 day maceration, aged 16 months in barrel (20% new)

Pinot Noir, El Jabalí Vineyard, Sta. Rita Hills (Estate)

- Planted 1983 with Mt. Eden Clone on low irrigation, silty clay loam - CCOF Certified – yielding vibrant, expressive dark red fruits with concentration and texture
- Night harvested, 20% whole-cluster fermented, 80% destemmed (but not crushed), 3 day cold soak, 21 day maceration, aged 16 months – half in used barrels, half in new Francois Frerés barrels

