

2019 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. Growing consistently balanced wines through sustainable farming is part of the enduring legacy of our founder Richard Sanford.

Vineyard

Sourced from storied vineyards throughout the Sta. Rita Hills along the southern Santa Rosa Road: El Jabali, La Encantada, Rancho La Vina, Bentrock and Radian.

Vintage Notes

The 2019 growing season was long and mild, with a moist, foggy winter and a mild spring and summer. Summer concluded with a July heat spike with temperatures reaching into the high 90s. Due to the Sta. Rita Hills' position near the transverse mountain range, the vineyards experienced cool ocean breezes from the Pacific Ocean which allowed grapes to mature slowly, developing flavor concentration with optimal ripeness.

Winemaking

- Harvested at night between September 16 -21, 2019
- 5% whole cluster fermentation in stainless steel tanks with selected yeasts
- Aged in 50% new French oak barrels for 11 months.

Tasting Notes

Displaying a stunning deep ruby color, our 2019 Sta. Rita Hills Pinot Noir is aromatic and vibrant on the nose. Red fruit flavors of wild strawberry, raspberry and red cherry are layered with hints of white pepper, while chalky tannins and an essence of salinity come through in the finish. Vibrant, pure and sexy describe this delicious wine that exemplifies the best characteristics of the Sta. Rita Hills' unique terroir.



Details

Production: 547 CS

Alcohol: 14.1%