

OBSERVATIONS SERIES

2016 MT.CARMEL, STA.RITA HILLS, PINOT NOIR

VINEYARD DETAILS

Vineyard	Mt. Carmel
Clones	667, 2A
Orientation	East/West
Trellising	VSP
Soil	Botella Clay & Limestone

TECHNICAL DETAILS

Fermentation	80% stainless steel / 20% concrete / 30% whole cluster
Oak	51% new French oak / 20% new Austrian oak / aged 16 months
Alcohol	13.5%

TASTING NOTES

Nose: Bright red fruit with notes of citrus and toasted coffee, followed by hints of whole cluster intensity.

Mouth: Dense and energetic with refined tannins that envelope the palate, concluding in a long, profound finish.

FACTS OF NOTE

HISTORY

Our first
Single Vineyard
Pinot from
Sta. Rita Hills

VITICULTURE

Predominantly
dry farmed

VINEYARD

Calcareous
soil-based site

Planted in 1989, on steep and rugged land surrounding an abandoned Carmelite monastery, Mt. Carmel was one of the first vineyards planted in the Sta. Rita Hills appellation. Just 50 miles northwest of Santa Barbara, California, the historic 24-acre vineyard consists of organically and primarily dry-farmed, heritage chardonnay and pinot noir clones. With a soil composition uniquely its own, the wines produced from the Mt. Carmel vineyard are strikingly exquisite. Refined, bright and uplifting, the deep concentration, exceptional depth and structural complexity are profoundly irreplaceable.

