

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. Primarily dry-farmed, Mt. Carmel is extremely cool and windy. This, combined with exceptional Botella clay and Diatomaceous earth soils, produces a wine that is as intricate and dynamic as it is alluring.

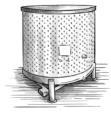
The 2019 growing season was exceptional for Mt. Carmel the vineyard achieved ideal ripeness, and the year was very windy, which produced an extremely structured wine. With expressive and complex fruit, earthy aromatics, and profound bramble notes, it is positively vibrant. The harmonious palate highlights the grand energy and depth, embodying the character of Sta. Rita Hills. This wine is unapologetically delicious.

Fact of Note: The growing season was very windy, which produced a structured wine with precise aromatics.









100% stainless steel



8% new Austrian Oak

VINEYARD DETAILS

VINEYARD Mt. Carmel Vineyard
CLONES 2A, 5A, Pommard, Swan, 828
ORIENTATION North / East
TRELLISING VSP
SOIL Botella Clay, Diatomaceous earth, sandy loam

TECHNICAL DETAILS

FERMENTATION 100% stainless steel, 16% whole cluster ÉLEVAGE 52% new French oak for 15 months, 8% new Austrian oak for 16 months, prior to bottling 100% in wood cask for 3 months ALCOHOL 14.1% pH 3.56
TA 5.9 g/L

TASTING NOTES

NOSE A medley of alluring aromas from luxurious dark berries to candied strawberry and raspberry sorbet. It strikes a seamless union of lush fruit and the finest French oak.

MOUTH A buzzing texture, vibrant acidity, and soft tannins highlighting the pure balance.