2022 PINOT NOIR SOLOMON HILLS VINEYARD SANTA MARIA VALLEY \$58



- Heritage Clone Pommard/Clone 5, SIP certified
- Hand harvested, cold fruit from first morning pick August 31, 2022
- Low vineyard yield 2 tons per acre 23.7° Brix
- Both clones were destemmed with nearly 100 % whole berries remaining
- Fermented separately in small open top tanks
- 3 day cold soak, 11 day fermentation, peak temperature 83°
- Hand punched down many times daily as needed
- Pressed off just dry, tank settled then racked to small French oak barrels for 16 months aging
- Once the fresh wine is transferred from the press pan, all moving of the wine is done with inert gas pressure, including bottling
- When handling the wine, care is taken at all opportunities to avoid shear
- Wine analysis 13.9% Alcohol, .65 TA, 3.42 pH

Solomon Hills Vineyard is the sister property of Bien Nacido Vineyard, and has emerged as the jewel of the region. It is located in the Santa Maria Valley appellation on the South Central Coast of California. The topography of the valley features transverse ranges with an east/west orientation, opening up to the Pacific Ocean. The climate is strongly influenced by the ocean providing ideal temperate growing conditions for Pinot Noir. Early spring warming, mild summer temperatures and late arriving cold fall temperatures provide a long growing season for the development of rich color and a concentrated palate. As an original heritage clone, the Pommard clone yields complex, old world styled flavors with a plump, silky mouthfeel and structure built for the long haul.