



FEATURED SELECTION

2018 PINOT NOIR *Sta. Rita Hills*

The 2018 growing season got off to a quick start due to a heat spike in early February which was quickly followed by a cold spell. The season continued with extended frost events and a cool to moderate weather pattern through May. The first pop of notable heat finally arrived mid-June and held steady with no extreme heat spikes, allowing the grapes to retain their acid level and mature at a slow and steady pace. This consistency combined with low disease pressure set the stage for outstanding fruit quality. Harvest began three weeks later than usual, but it was well worth the wait.

We harvested our grapes based on the ripeness of the tannins. For Pinot Noir this usually occurs between 24.5-27.0 Brix with the 2018 vintage coming in at an even 25.0. The clusters were then gently de-stemmed with no crushing. The must was cold-soaked in open-top fermenters for four days. Each tank was manually punched down throughout maceration. Upon completion of primary fermentation and maceration, the free-run wine was transferred to tank for settling. Finally, the individual lots were racked to barrels and aged for 18 months in 30% new French oak prior to blending and bottling.

Deep, dark and concentrated, our 2018 Rancho Santa Rosa Pinot Noir features generous aromas of raspberry, blackberry, pomegranate, and sweet toasty oak. The palate is layered, lush and juicy with bright acidity, plenty of fruit and soft tannins. This is the perfect accompaniment for cedar plank salmon in a dark berry butter sauce.

APPELLATION	Sta. Rita Hills
VINEYARD	Rancho Santa Rosa East
COMPOSITION	100% Pinot Noir
COOPERAGE	30% new French oak
AGING	18 months
ALCOHOL	14.3%
TA	6.5 g/L
pH	3.62
BOTTLING DATE	April 20, 2020
PRODUCTION	1,562 cases



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