

Foley
2017
PINOT NOIR
STA. RITA HILLS
JA RANCH

The Brand Series honors the relatives of vintner Bill Foley who settled the Texas Panhandle in the 1840s as ranchers, cattlemen and Texas Rangers. These wines combine noteworthy barrels from superior sites within our estate vineyards to unveil a unique facet or interpretation of a designated variety.

VINEYARD

There's only one way to describe the Rancho Santa Rosa Vineyard: serene. Located in the Sta. Rita Hills AVA of Santa Barbara County, these stunning hillsides feature vines that climb from 500 to 1,000 feet above sea level. The soils are marine-based and the weather is consistently cool thanks to moist ocean breezes that sweep the property daily. The vineyard is farmed with the painstaking care and attention usually associated with much smaller properties. In fact, the vineyard was originally conceived as a series of individual micro-vineyards delineated by soil, exposure, elevation, grade, rootstock and clone.

VINTAGE

The 2017 vintage was one for the books. From start to finish Mother Nature kept us on our toes, delivering anything and everything except a typical Sta. Rita Hills weather pattern. The season began with an early bud break followed by a few sporadic frost events. Overall, seasonal temperatures were moderate to cool rendering uniform berry set. As the season started winding down the disease pressure intensified but an unexpected blast of extreme heat near Labor Day finally bumped sugars high enough to cue harvest. As temps cooled again, harvest slowed to a steady pace. Four weeks into picking we experienced ten days of high humidity conditions (residual from a tropical storm to the south) followed by an intense fire season. The final crop yield was moderate and required notable tending.

WINEMAKING

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 2017 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.

TASTING

This medium to light bodied red wine has aromas of Rainier cherries, dried flowers and subtle sandalwood. The palate is well-balanced with notes of pomegranate, cranberry and hints of orange zest and black tea on the long finish.

APPELLATION	STA. RITA HILLS
VINEYARD	RANCHO SANTA ROSA
COMPOSITION	100% PINOT NOIR
COOPERAGE	30% NEW FRENCH OAK WORLD COOPERAGE
AGING	18 MONTHS
ALCOHOL	14.3%
TA	6.7 G/L
PH	3.62
BOTTLING DATE	APRIL 17, 2019
PRODUCTION	685 CASES

