

Foley

2017

PINOT NOIR

STA. RITA HILLS
T ANCHOR 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, this 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 harvest our grapes based on the ripeness of the tannins. For Pinot Noir this usually occurs between 24.5-27.0 Brix with the 2017 vintage coming in at an even 25.0. The clusters were then gently destemmed 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 prior to blending and bottling.

TASTING

This garnet colored wine offers aromas of crushed violets, candied red fruit, orange zest and nutmeg. The palate has characteristics of dark juicy plum, ripe cherry, crème de cassis and dusty red fruit. Balanced acidity and a firm structure ensures this is a food friendly wine which finishes with notes of cranberry, black tea, white pepper and barrel spice notes.

APPELLATION	STA. RITA HILLS
VINEYARD	RANCHO SANTA ROSA EAST
COMPOSITION	100% PINOT NOIR
COOPERAGE	40% NEW FRENCH OAK
AGING	18 MONTHS
ALCOHOL	14.5%
TA	7.4 G/L
PH	3.58
PRODUCTION	689 CASES

