

## PINOT NOIR



When Proprietor Bill Foley founded Lincourt in 1996, the Sta. Rita Hills region of Santa Barbara County was largely undiscovered. Today it is one of California's most coveted, cool-climate, viticultural regions. Lincourt wines are produced primarily from two estate vineyards within the AVA – wines that are rich, structured, fruit forward, and regionally exact.

## **VINTAGE**

The 2021 vintage was marked by a cooler and longer growing season, which provided fruit of wonderful concentration. The moderate weather throughout the year in the Sta. Rita Hills provided incredible fruit quality and balanced acid levels. Harvest was completed on October 23, 2021.

## **VINEYARDS & WINEMAKING**

The sustainably-farmed fruit for Lindsay's Pinot Noir comes from a beautiful south-facing hillside that climbs from 500 to 1,000 feet above sea level. It is a rolling hillside site that offers 'limiting' soils, large diurnal temperature swings, and a long growing season. The 2021 features Pinot Noir clones II5, 459, and Pommard. The fruit was harvested and sorted in the vineyard with the clusters, then carefully destemmed to keep the berries intact. The fruit was cold soaked for 4 days and then fermented in open top bins with regular punch downs to extract maximum color and flavor. After primary fermentation was complete, the wine was drained and the skins were gently pressed. The Pinot Noir was aged for 18 months in a combination of neutral French oak barrels and stainless steel tanks.

## TASTING NOTES

LINCOURT
PINOT NOIR

2021

The 2021 Lindsay's Pinot Noir opens with aromas of bright red plum and cran-raspberry. On the palate, it is a light-bodied Pinot Noir with dominant flavors of pomegranate and hibiscus tea. Soft red peppercorn, and cherry notes linger on the finish. This wine would be a delight paired with a creamy fromage.

APPELLATION Sta. Rita Hills | COMPOSITION 100% Pinot Noir

HARVEST DATES September 8 - October 23 | COOPERAGE 18 months in neutral French oak and stainless steel tanks

ALCOHOL 14.3% | TA 5.57 g/L | pH 3.58

1,000 cases bottled March 21, 2023

