

Foley

2022

PINOT NOIR

JA RANCH | STA. RITA HILLS

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 Located in the Sta. Rita Hills AVA of Santa Barbara County, the grapes for this wine comes from stunning hillside vineyards that climb from 500 to 1,000 feet above sea level. The soils are marine-based and the weather is consistently cool thanks to ocean breezes that sweep the property daily. Originally conceived as a series of individual micro-vineyards delineated by soil, exposure, elevation, grade, rootstock, and clone, these vineyards are farmed with painstaking care and attention to detail.

VINTAGE The prominent event of vintage 2022 was an unprecedented heat wave that occurred September 1 - 8, with temperatures reaching 106 degrees. Industry wide, we have referred to this anomaly as the “heat dome.” As harvest progressed, we experienced a bit of rain, lightning, and humidity pressure from Hurricane Kay mid-September. Mother Nature dealt us a surprising number of challenging weather circumstances, but overall 2022 delivered beautifully balanced, light-bodied wines.

WINEMAKING We harvest the grapes based on the ripeness of the tannins. For Pinot Noir this usually occurs around 23.5 - 25 brix. The clusters were gently destemmed with no crushing, then the must was cold soaked in open-top fermenters for 4 days. Each tank was manually punched down throughout fermentation. Upon completion of primary fermentation, the free run and pressed wine were transferred to tanks for settling. Finally, the individual lots were racked to barrels and aged for 18 months in 10% new French oak prior to blending and bottling.

TASTING Upon opening, freshly picked cranberries, raspberries and accents of red cherry compote fill the air. This wine is mouthwatering with light body and minimal tannin, showcasing the exquisite fruit of Sta. Rita Hills. Fruit-forward notes of juicy black berries, cherry and freshly squeezed pomegranate juice are accented by faint black pepper and Ceylon tea-like tannin lingering through the finish. This wine is the perfect pairing for pot roast or served with Thanksgiving dinner.

APPELLATION *Sta. Rita Hills* | VINEYARD *JA Ranch*

COMPOSITION *100% Pinot Noir*

COOPERAGE *18 months in French oak, 10% new*

ALCOHOL 13.8% | TA 5.81 g/L | pH 3.52



FOLEY ESTATES

6121 EAST HIGHWAY 246 LOMPOC, CALIFORNIA 93436 (805) 737-6222 WWW.FOLEYWINES.COM   @FOLEYESTATES