

APPELLATION Sta. Rita Hills

VINEYARD Lindsay's Vineyard

AVERAGE BRIX 25.3°

COMPOSITION 100% Pinot Noir

CLONES Pommard and 667

COOPERAGE 50% new French oak;

Gamba, TW Boswell, Rousseau

AGING 18 months

MALOLACTIC  $0.13\,g/L$ 

ALCOHOL 14.1%

**TA**  $6.05\,g/L$ 

**рН** 3.49

BOTTLING DATE April 17, 2024

The Two Sisters wines are named after Bill & Carol Foley's daughters Lindsay & Courtney. The wines come from the best blocks of Chardonnay and Pinot Noir from Lindsay's and Courtney's vineyards in the Sta. Rita Hills AVA. These limited-production bottlings feature heritage, heirloom and select clones chosen specifically for their inherent attributes and compatibility with the terroir of each vineyard block.

## 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

Our Pinot Noir was hand-harvested from Lindsay's Vineyard in the Sta. Rita Hills. The clusters were then de-stemmed with no crushing and the must was cold-soaked in open-top fermenters for four days prior to inoculation. Each tank was manually punched-down daily for more extraction. The wine was then transferred to tank for settling after primary fermentation and maceration. Finally, individual lots were racked to 50% new French oak barrels and aged for 18 months.

## **TASTING**

A delicate, yet fragrant bouquet of red cherry, raspberry, confectionery chambord, and hints of black pepper introduce this Pinot Noir. The palate delivers smooth, refined tannin and a lush mouthfeel, complemented by black cherry compote and red plum flavors.