

RLH

RANCHO LAS HERMANAS

2021 sta.rita hills pinot noir

BLOCK SERIES



Our vision for RLH is simple: provide the best canvas we can, and allow mother nature to curate the art. Our wines are sourced from two family-owned estate vineyards in the Sta. Rita Hills appellation: Rancho Las Hermanas and Rancho Santa Rosa. The vineyards — much like the region itself—is a study in contrasts. The lively banter between Central Coast sunshine, cool Pacific breezes, and a collage of ancient marine soils creates distinct micro-terroirs, even within the different elevations and aspects of our estate.

Our Sta. Rita Hills Series are our flagship wines; created to communicate the story we're out to tell with RLH – one of diversity and nuance that rewards both winemakers and wine-drinkers, who seek out the subtlety of the terroir and the character of the grape.

VINEYARDS

The north-facing **Rancho Las Hermanas** and south-facing **Rancho Santa Rosa** vineyards are both nestled in a deep valley along the northern Purisima Hills and southern Santa Rosa Mountain ranges, situated between the towns of Lompoc and Buellton in Santa Barbara County. The Rancho Las Hermanas vineyard encompasses nearly 500 acres, with just over 125 acres of grapevines planted. The third easternmost vineyard in the Sta. Rita Hills AVA, the Rancho Santa Rosa vineyard, is a roughly 500-acre ranch with 100 acres planted to vine.

2021 VINTAGE

The 2021 vintage growing season was significantly cool, beginning with an early bud break and a mild spring that continued into a cool summer. The grape acidity levels remained balanced due to the moderate weather lending to high quality and bright fruit. A delayed harvest began on September 8th and concluded on October 23rd. Overall, this vintage will be celebrated for tremendous teamwork and coordination.

DETAILS

COMPOSITION: 100% Pinot Noir

CLONES: Pommard

AGING: 18 months in 40% new French oak barrels

ALCOHOL: 14.3%

TA: 6.80

PH: 3.50

WINEMAKER'S NOTES

The 2021 RLH Block Series Pinot Noir was sourced solely from block W on the Rancho Las Hermanas vineyard. The wine underwent native yeast fermentation in stainless steel open top-fermenters, then drained from tank directly to barrel prior to press. The free run was kept separate before being blended back with the pressed portion to create tannin balance and finesse. The lots were aged for 18 months in 40% new French oak barrels from the Gamba and Taransaud cooperages.

Beautiful aromatics of fresh boysenberry fruit with hints of spicy black pepper. On the palate, the wine is full-bodied with a juicy mouthfeel reminiscent of fresh blackberries and black cherry cola that lingers with a finish of black tea tannin and black pepper.

- Lorna Kreutz