

# Foley

2022

## PINOT NOIR

T ANCHOR 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 30% new French oak prior to blending and bottling.

**TASTING** This beautiful representation of Sta. Rita Hills Pinot Noir opens with aromas of juicy boysenberry fruit laced with ribbons of blackberry jam and a hint of black pepper. Balanced acidity and moderate tannin support the sumptuous dark cherry and olallieberry flavors, finishing with notes of oak.

**APPELLATION** *Sta. Rita Hills* | **VINEYARD** *T Anchor Ranch*

**COMPOSITION** *100% Pinot Noir*

**COOPERAGE** *18 months in French oak, 30% new*

**ALCOHOL** *14.1%* | **TA** *5.95 g/L* | **pH** *3.53*



**FOLEY ESTATES**

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