



## 2014 Alma Rosa Pinot Noir Sta. Rita Hills

### WHO WE ARE

Alma Rosa is deeply rooted in the winemaking history of the Santa Rosa hills, inside the Sta. Rita Hills AVA. Growing conditions combine here more sunshine than Southern Europe with the powerful cooling influence of onshore winds and fog from Pacific Ocean. The unique geography, moderate climate and clay-loam soils attracted Richard Sanford to this area in the early 70's, where he pioneered Pinot Noir in Santa Barbara County decades before the "Sideways" movie craze. In 1983 he established on our home ranch one of the first organic-certified vineyards in the Central Coast.

Growing consistently balanced wines through sustainable farming is part of the enduring legacy of founder Richard Sanford. The dynamic equilibrium of Alma Rosa wines is now crafted by winemaker Nick De Luca, vividly capturing the individual character of each vineyard we work with.

### VINTAGE NOTES

2014 was the third year under drought conditions. The weather was very even, staying warm from Spring to harvest, without any heat waves. Ripeness arrived earlier than average. We picked our whites from mid-August to the third week of September and the last Pinot Noir mid-September. The wines show great balance and freshness.

### VINEYARDS

Alma Rosa ("Soul of the Rosa") is deeply rooted on Santa Rosa Road, in the Southern portion of the Sta. Rita Hills. Fruit from La Encantada, Bentrock, Rancho La Viña and Burning Creek vineyards. All on silty-clay soil complexes.

### WINEMAKING

- 10% whole cluster, the balance was destemmed but not crushed.
- Three-days cold soak; 16 days total skin contact.
- Aged for 16 months in 20% new French oak barrels.

### TASTING NOTES

Bright nose, with dusty raspberry, sage and thyme, laced with butterscotch and light-toast coffee bean cues from the French oak barrels. Flavors of ripe raspberry, red cherry and baking spices are lifted by the fresh acid backbone. On the palate, it is focused and medium-bodied, with fine grip from the seed tannin.

- Bottled: May, 2016
- 1,753 cases produced
- pH 3.62
- Alcohol 14.1%