

WHITCRAFT WINERY – PINOT NOIR

Central Coast



APPELLATION: Santa Barbara County

BLEND: Pinot Noir

WINEMAKER: Drake Whitcraft

VINEYARD: _____

Grapes come from a range of vineyards across Santa Barbara County including Presqu'île, Pence, KickOn, and Zotovich. Presqu'île has compacted sandy soil, Pence dense clay and limestone, KickOn sandy and Zotovich sandy clay.

VITICULTURE: _____

Viticulture across the sites is sustainable or uncertified organic. Drake describes it as regenerative viticulture which involves building the soil by adding organic matter to make it less prone to erosion; minimising chemical and mechanical disturbance i.e. no tilling and promoting biodiversity and a healthy vineyard ecosystem.

WINEMAKING: _____

Grapes are handpicked and sorted. They're lightly trodden by foot allowing carbonic to start. A pied de cuvee made from sampling juice is added to kick start fermentation. The wine is blanketed with CO2 until the cuvee is generating its own. After around three days when the skins start to loosen manual punch-downs are started once or twice per day. After 12 days the cap is lifted and the wine is drained through a sieve, there's no pumping, everything is by gravity. Free run juice goes to single vineyard cuvees, remaining berries are lightly pressed off and blended for the Santa Barbara Country Pinot Noir. Wine rests in barrels for around 11 months, 10ppm SO2 added in December. Wines are unfiltered, clarification is through gentle racking. Bottling is by hand



WEBSITE: <https://www.whitcraftwinery.com/>

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

Balanced and fresh with a velvety texture and brilliant raspberry and cranberry fruit.