

# SCAR OF THE SEA - VINO DE LOS RANCHOS

California



**APPELLATION:** Santa Maria Valley

**BLEND:** Pinot Noir

**WINEMAKER:** Mikey Giugni

**VINEYARD:** \_\_\_\_\_

The grapes come from the Bien Nacido and Rancho Ontiveros vineyards – all located in the Santa Maria Valley. This cool coastal AVA running east-west along the floodplain of the Santa Maria river, is open to the prevailing sea fogs and, and has the perfect climate for Pinot Noir and Chardonnay. Rancho Ontiveros was planted in the late 1990's on, silty, sandy soil and is now farmed using organic practices. The historic Bien Nacido vineyard sits on the northeastern edge of the valley, on the hillsides of the San Rafael Mountain Range, the blocs Mikey works with are practicing organic.

**VITICULTURE:** \_\_\_\_\_

Scar of the Sea work with work with vineyards that focus on farming, and are practicing organic but have not gone through the certification process at this point.

**WINEMAKING:** \_\_\_\_\_

Grapes are picked earlier than many in the region at around 21.5 Brix. Each block is vinified separately with around 30% whole cluster, native yeasts. Vinification last around 2 weeks, and is gentle for low extraction, they just wet the cap and once fermentation starts they perform 1-2 light punch downs per day.. The wine is aged in all neutral oak barrels for 10 months before bottling unfiltered and unfiltered with a touch of sulphur.

**WEBSITE:** <http://www.scaroftheseawines.com/>

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

A silky textured palate, with bright red fruits and earthy nuances, mouthwatering acidity, and a long finish.