

# SCAR OF THE SEA – SEVEN LEAGUES

California



**APPELLATION:** Santa Maria Valley

**BLEND:** Pinot Noir

**WINEMAKER:** Mikey Giugni

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

Grapes come from the Bien Nacido, Presqu'île and Solomon Hills Vineyards. Presqu'île and Solomon Hills, both on the western edge of the Santa Maria Valley, have deep sandy soils. The blocks they work with use organic farming 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:** \_\_\_\_\_

Each parcel was selected to be picked and fermented separately, destemmed at varying percentages depending on taste. Fermentations are in 1.5 ton open top containers with native yeasts. There are no additions during the winemaking. The wine is aged for 14-16 months in a combination of barrels with 20% new French oak, before bottling unfiltered and unfiltered.

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

This wine is suitable for vegans and vegetarians.



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

Red cherry and raspberry followed by clove and Asian five spice. This wine tends to show a bit of sandalwood and coriander as well as a touch orange zest.