

WHITCRAFT WINERY – SANFORD & BENEDICT PINOT NOIR

California



APPELLATION: Sta. Rita Hills

BLEND: Pinot Noir

WINEMAKER: Drake Whitcraft

VINEYARD: _____

Grapes are from the historic Sanford & Benedict vineyard site, planted in 1971 and home to the oldest Pinot Noir vines in Santa Barbara County; the vines are ungrafted and grow in clay loam soils. The climate is cool with Pacific influence.

VITICULTURE: _____

Viticulture is practicing organic

WINEMAKING: _____

Grapes are handpicked and sorted. They're lightly foot trodden, the wine is blanketed with CO2 and a pied de cuvee is added to kick start fermentation. After around three days, when the skins start to loosen, manual punch-downs are started and continue once or twice daily. When fermentation is complete the cap is lifted and the wine is drained. Only the free run juice is used for this cuvée. The wine rests in neutral oak barrels for around 11 months before bottling by hand. Wines are unfinned, clarification is through gentle racking.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Fresh, vibrant, with aromas of lavender, pink peppercorns and cranberry. On the palate, it's linear and precise with raspberry, redcurrant and cranberry fruit balanced by a thyme-like herbal quality.