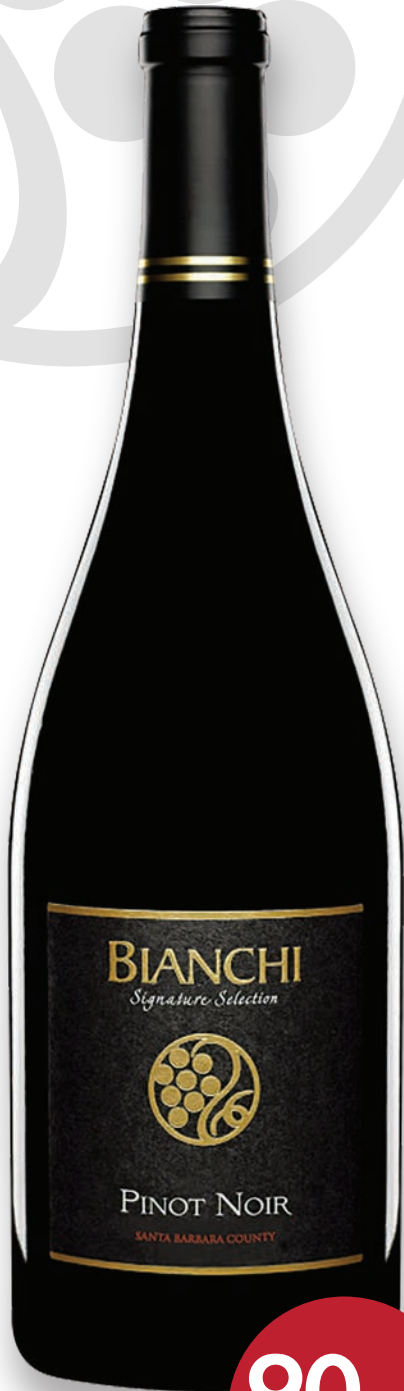


## PINOT NOIR 2018



**90** pts  
WINE ENTHUSIAST

### VINEYARD & VINTAGE

Santa Barbara County's Pinot Noirs may have become famous thanks to the movie *Sideways*, but the tradition of growing fantastic grapes and making wine with them dates back to the Spanish missionaries in the late 1700s. A resurgence of demand for Burgundian varietals returned in the 1970s, and with its climate so well suited to these grapes, Santa Barbara began to produce unique and elegant wines, rivaling Oregon and New Zealand in the production of exceptional Pinot Noir. Just south of the Santa Maria Valley, Loma Verde Vineyard is nestled in the Northern-most part of the Los Alamos Valley. Here at the very top of Santa Barbara County, the contrast of cool nights and morning fog with warm, sunny days is ideal for producing premium Pinot Noirs.

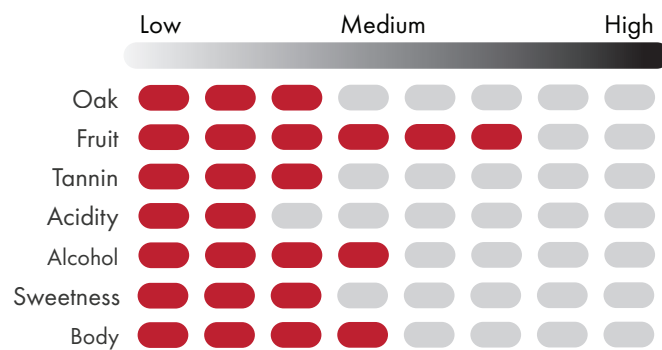
The grapes grown here are 100% of an 828 Burgundian clone that is a well-known favorite among French producers. Clone 828 grows small, dark berries that are intensely flavorful. They shine with sweet-berry characteristics and excellent acidity and structure. This provides us with a balanced, fruit-forward wine with good backbone and a round mouthfeel. The wine spends 20 months aging in François Frère Burgundian barrels, 30% of which are new oak.

### REGION & VARIETAL COMPOSITION



### TASTING & PAIRINGS

Every year, our winemaker creates a Pinot Noir that is soft but authentic, delicate, and laced with finesse. This vintage is no different! Scents of sweet lavender and other wild flowers coupled with fresh Spring berries make this wine sing of springtime. Our first sip is lightly peppery and subtly fruity at first, before opening up to flavors of ripe raspberry, rhubarb, and red cherries with a soft, almond finish.



Enjoy sipping this delicate Pinot Noir as a part of a classic pairing with oven-roasted rack of lamb with Brussel sprouts and baby potatoes, or perhaps just a little bruschetta with garlic and sun-ripened tomatoes, some soft, triple-crème brie spread on a French baguette, or even a rich, roasted duck breast with sauteed mushrooms.