

GAINEY

VINEYARD



2013 PINOT NOIR, STA. RITA HILLS

STA. RITA HILLS

The Sta. Rita Hills AVA benefits from strong winds, morning fog and cool temperatures. These conditions provide a long, cool growing season averaging 30 to 45 days longer than most of California's grape-growing regions. These maritime conditions also limit vine yields – providing grapes with a rare combination of intense ripeness, concentration, structure, minerality and acidity. The Gainey family purchased its first Sta. Rita Hills property in 1996, five years before the region was designated a sub-appellation of the Santa Ynez Valley AVA.

VINEYARDS

At Evan's Ranch, the Gainey's 120-acre property in Sta. Rita Hills, there are four vineyard parcels on a strip of land stretching from the Santa Ynez River to the top of a hill. La Marina, the lowest vineyard, has sandy soil and is planted entirely to Chardonnay. Rising just above it is Lone Oak, a vineyard on the mid-section of the hillside of Botella clay loam soil ideal for growing Chardonnay, Syrah and Pinot Noir. Las Brisas is the steepest vineyard with Tierra gravelly loam soil and winds that whip through the rows of Chardonnay, Syrah and Pinot Noir vines. At the highest section is Todos Santos. It has the same soil series as Las Brisas and is planted entirely to Pinot Noir. West of Evan's Ranch is Rancho Esperanza. Neighbored by Brewer-Clifton, Melville and Babcock vineyards, the 50-acre parcel has elder series sandy loam soil that looks like coffee-colored sand. High-density spacing was used for the 36 acres of Chardonnay and 14 acres of Pinot Noir planted in the spring of 2009.

TASTING NOTES

Our latest vintage of this delightful wine displays a vivid ruby-red hue and bright, fragrant, fruit-forward aromas of black cherry, red raspberry, blackberry and pomegranate, complemented by a whiff of rose hips tea. On the palate, the wine delivers intense, juicy, strawberry, cherry, plum and blackberry flavors that take on a zesty, tea-leaf spice tone en route to a long, fruitful, mineral-tinged finish. Delicious now with foods like grilled salmon, rotisserie chicken, roast duck, and lamb, this vibrant, varietally expressive Pinot Noir will age gracefully in bottle for the next 2-3 years.

Harvest Dates: September 7th – 12th, 2013

Composition: 100% Gainey Vineyard Pinot Noir: 52% Rancho Esperanza, 48% Evan's Ranch

Fermentation: small open-top tanks with daily punch downs; 11 days maceration

Barrel Aging: 11 months in 20% new French oak

Bottled (unfiltered): August, 2014

Alc: 14.1%

TA: 0.61 g/100 ml

pH: 3.54