

STA. RITA HILLS . JOHN SEBASTIANO VINEYARD



# VINEYARDS:

100% John Sebastiano Vineyard, Santa Rita Hills

# CLONES:

Clone 383

# HARVEST DATE:

August 29, 2015

# **FERMENTATION:**

5 day cold soak fully destemmed, 17 days on the skins, fermented in 2 ton fermenters

#### OAK REGIME:

100% French Oak, 50% New Oak, 4 barrels total

# BOTTLING:

April 27, 2017, fined with egg whites, unfiltered

Beautiful violet color with exuberant aromatics and perfume. Sophisticated, intense yet harmonious, and very youthful. Dark cherry dominant and super clean, with a gentle trace of the finest Cuban tobacco on the nose. Pronounced but elegant, spicy tannins on the finish with underlying savory notes and a subtle hint of smoked bacon. Juicy and tasty, expressing the highest of potential that this variety has in the cool Sta. Rita Hills. Delicious to drink now in its youth, but will improve over the next 10-12 years. Enjoy with duck breast, grilled lamb chops or steak, or your favorite Italian pasta.