



GARY FARRELL

VINEYARDS & WINERY

2019 SANFORD & BENEDICT VINEYARD PINOT NOIR STA. RITA HILLS

Vineyards

In 1971 Richard Sanford and Michael Benedict took a chance on a spring fed farm on the north facing slopes of the east west traversing Santa Ynez River on California's Central Coast and planted what became Sanford & Benedict Vineyards to Pinot Noir. The success of this site depends on the maritime influences of the Pacific Ocean. The movement of fog and cooling winds up valley and the soil, a living medium of minerals and organic material, is quite unique to this growing region. A byproduct of receding seas, river-deposited particles, landslides and the slow weathering of ancient stone, which in the Sta.Rita Hills AVA includes shale, serpentine, and sandstone. The Sanford & Benedict Vineyard is the cornerstone of this iconic AVA and continues to produce exceptional fruit.

Vintage

After record-breaking rainfall in late February, a relatively cool spring followed, delaying bud break into mid to late March. The delayed onset and cool temperatures would predict the beginning of harvest at a more typical date, compared to the last few vintages. The month of May brought more heavy rains. Thankfully, the cold temperatures and delayed start of bud break meant that bloom was later as well, and only a few vineyards had started to produce flowers, so damage to the crop was minimal. Summer temperatures were perfect and mild. By June, growers began to see that a big crop was forming. Come July, veraison was under way and growers had to drop lots of unevenly ripening clusters on several occasions. Despite the quantity of clusters per vine, flavor, concentration and tannin levels were quite excellent. Canopy management was extremely important in that fruit thinning was necessary at multiple stages of vine development.

Winemaking

Grapes were harvested in the morning hours then brought to the winery. After hand sorting, most of the grapes were de-stemmed, then transferred to open-top tanks while 26 percent of the fruit was added later as whole clusters. The juice was chilled to 45°F and allowed to cold soak for 4-7 days before fermentation. During fermentation, the cap was gently punched down 2-3 times per day. After fermentation, the new wine and its solids sat in tank for 7-10 days of extended maceration, a period during which the tannins soften and the primary fermentation esters develop complexity. The wine was then gently pressed off the skins and seeds, inoculated for malolactic fermentation and racked into 40% new French oak barrels (light and medium toast François Frères, Ana Selection, Remond and Tonnellerie O) for 15 months of barrel aging on primary lees.

Tasting Notes

Captivating aromas of dried strawberries, pomegranate, and blood orange introduce this wine from the Sanford & Benedict vineyard. Savory tones of mint, eucalyptus, and lightly toasted cedar add layers of depth and complexity. Bright and refreshing with the first sip, well integrated tannins coat the mid-palate, providing length and persistence throughout the lingering finish.

Appellation

Sta. Rita Hills

Vineyards

Sanford & Benedict Vineyard

Composition

100% Pinot Noir

Fermentation & Aging

15 months in 40% new
French oak

Alcohol

13.6%

pH / T.A.

3.31/6.4 gm/L

Production

441 Cases

Bottling Date

January 28, 2021

Release Date

February 2023

Retail Price

\$65