



2022 PINOT NOIR OUR LADY OF GUADALUPE VINEYARD, STA. RITA HILLS

Every year, we learn more about the intricacies of our special vineyard in the western-end of the Sta. Rita Hills. Coming off the heels of our successful inaugural vintage, the 2022 OLG Pinot Noir is a continuation of our quest to produce a wine that captures the Our Lady of Guadalupe vineyard, the vintage and the terroir it inhabits. Sandy loam and diatomaceous earth soils and the constant barrage from coastal winds, force our vines to focus their energy on producing concentrated berries, exemplified by the low yields. In 2022, we incorporated more sections of our vineyard and two additional clones—the famous Swan and Calera clones—to achieve a higher degree of complexity in the resulting wine. And while we do 95% of our winemaking in the vineyard, we experimented in the cellar with different types of barrel toasts, forest origins and cooperages to see what pairs best with each clone, furthering our goal of complexity. The result is a Pinot Noir that is nuanced yet rich, thought-provoking and multi-layered yet unabashedly Dave Phinney and, of course, downright enjoyable.

WINEMAKER'S NOTES

The 2022 OLG Pinot Noir pours a dark persimmon core with a lucid rose hip rim. Laden with elegant aromatics, notes of bright raspberry, bing cherry and Pinot funk develop into darker tones of black cherry, mocha and mahogany. On the palate, the entry is scrumptiously soft with cranberry crunch, ripe strawberry, redcurrant and a touch of maritozzo. Typical of the Sta. Rita Hills, the finish is lined with minerality and some saline hints with closing touches of fennel and anise.

COMPOSITION

100% Pinot Noir from Our Lady of Guadalupe Vineyard Clonal Selection: 828, 777, Pommard 4, 667, 459, 115, Swan, Calera

ÉLEVAGE

Aged in French Oak for 10 months, 49% New

Cooperage Selection: Alain Fouquet, Francois Freres, Cadus, Ermitage and Damy

TECHNICAL DATA

pH: 3.76
Titratable Acidity: 5.55 g/L
Alcohol: 14.8%

OUR LADY OF GUADALUPE