



2019

Pinot Noir, “La Bauge Au-dessus”

“La Bauge Au-dessus” translates as a “wild party upstairs” and this wine is ready to party! This delicious, supple, Old World Burgundian style Pinot Noir does not compete with food but maximizes the dining experience by complimenting whatever is paired with it. The wine is crafted to have a more integrated structure and suppleness early on, making it enjoyable now, though it will continue to age handsomely. The distinctive fruit character and sublime aromatics of Santa Maria Valley Pinot Noir takes it to another level. Excellent price point.

AT A GLANCE

APPELLATION: Santa Maria Valley	HARVEST: Early September 2019
VINEYARD: Bien Nacido, Le Bon Climat	ALCOHOL: 13.5%
VARIETAL: 100% Pinot Noir	ACIDITY: 7.1 g/L
COOPERAGE: 18 months, 20% new François Frères French oak	pH: 3.55
	RESIDUAL SUGAR: <0
	SUGGESTED RETAIL: \$35

Tasting Notes

A classic Santa Maria Valley Pinot Noir, it is a wine of great aromatics and character showing black cherry/cranberry fruit, rose petal, earth and spice. Balance is the key to this wine. A balance of oak and fruit, a balance of tannin and acid, and a balance of elegance and intensity.

Food Pairings

From serious to fun, match with pork tenderloin and stuffed game hens to a mushroom pizza or juicy burger.

From The Winemaker

The fruit is from two wonderful vineyards in the Santa Maria Valley AVA, with the majority from the hillsides of Bien Nacido Vineyard backed by our estate Le Bon Climat Vineyard. As with all our Pinot Noirs, we are “hands-on”. The grapes (20% whole-cluster) were fermented in 5-ton open-top fermenters and punched down twice a day. These punch downs break up the cap of skins that rises to the surface and incorporates it back into the juice so that the fermentation process extracts the best part of the Pinot grapes. The wine is pressed to complete dryness, goes to barrel with moderate lees, and is aged in 20% new François Frères French oak barrels. In the spring, the wine was carefully racked after 10 to 12 months and put back to barrel for additional aging. It was lightly fined then bottled unfiltered. (1,633 cases produced)