

# Bentrock Pinot Noir

Winemaker: Justin Willett  
Vintage: 2015  
Grape Varietal: Pinot Noir  
Appellation: Santa Rita Hills  
SRP - \$60



## WINE TECHNICAL DATA

ABV: 13.5%  
Bottling Date: November 29, 2016

## VINEYARD TECHNICAL DATA

Vineyard Source: Bentrock  
Vine Age: Planted 2007  
Soil: Monterey Shale over Sandy Loam  
Farming: Sustainable  
Yields: 3 tons per acre

## WINEMAKING

Yeast: Native

Fining/Filtering: None

Harvested exclusively from a distinct vein of Monterey shale running through the block. Destemmed to 2-5 ton open top fermenters. Native fermentation begins after 4-5 days. Gently extracted using both punch down and pumpovers. Pressed to tank once dry, and quickly settled before going down to a third new barrels. On the lees for 12-14 months, racked and blended, then back down to barrel for an other 3-4 months before bottling.

## VINTAGE NOTES

2015 brought the earliest vintage of the decade so far. After the large 2013 and 2014 vintages and the continued drought, the vines put forth a fraction of the fruit than the previous two years. We were down approximately 30% overall but the result was exceptional quality and deep, powerful wines with great acidity.

## TASTING NOTES

A very pretty wine driven by a mineral core. Fleshy, persistent and full of red fruits.

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x Points - drink x-x

