

Liquid Farm 'SBC' PINOT NOIR A;V.A. Santa Rita Hills

Started in 2009 with only 4 barrels of Chardonnay, all from the same vineyard in the Sta. Rita Hills. The original idea was to make one wine. However, the wine itself had a different plan and we gladly listened. Since then, we've had the opportunity to expand our lineup by accessing chardonnay grapes from other vineyards in the Sta. Rita Hills and the neighboring sister AVA of Santa Maria, and produce wines like La Hermana and our flagship, Four.



COUNTRY USA

VARIETAL 100% Pinot Noir

SOIL TYPE Diatomaceous, sandy loam, Clay and shale

VINEYARD

Spear vineyards Kessler-Haak Radian Fiddlestix La Rinconada

HARVEST Manually harvested

VINIFICATION

Native yeast 10% Whole Cluster 15% New Oak. Fermented in Stainless steel open top fermenters. 10 Months aging in Barrel on the lees

TASTING NOTES

Rich and round with subtle notes of brioche, lemon peel, vanilla, hazelnut and saline. The acid is fresh and vibrant, leaving you yearning for another sip.

> Moments Unearthed parkerwolfwine.com