

Liquid Farm

SANFORD & BENEDICT 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

westernmost along Santa Rosa Rd Sta. Rita Hills 777 planted in 1987 With 1979 rootstock from Merlot.

HARVEST

Manually harvested

VINIFICATION

Native Yeast 10% Whole Cluster 10% New Oak Fermented in Stainless steel open top fermenters.

16 Months aging in Barrel on the lees

TASTING NOTES

Dark ruby color, with black cherry and candied strawberries. Savory spices on the nose with minerality shining through. Extremely balanced, and elegant on the palate. Complexity and soft beautiful texture lend an exquisite experience that keeps evolving.