



2020 PINOT NOIR 'ARRIVO' – *Estate Grown, Edna Valley*



'ARRIVO' is grown in the vineyard blocks immediately adjacent to our Estate winery, which greet every visitor to our property. In 2013, this was the first portion of our Estate to undergo redevelopment to high-density plantings utilizing improved selections of vine, rootstock and technique. These early investments in quality are clearly paying off, as shown in this young-vine cuvée.

Hand-harvested, completely destemmed and hand-sorted to fermentation vessels. Native yeast was allowed to conduct fermentation at a moderate pace. Twice-daily punchdowns during 17 days of ferment before free-draining to French oak barrels for aging.

SIP SUSTAINABILITY IN PRACTICE – VINEYARD & WINERY

- 100% Pinot Noir (clone 828)
- Estate Grown - block 181, 2013 high-density planting
- Harvested September 17th
- 24.4 average Brix
- 100% Native Yeast fermentation
- 19 months in 50% new French Oak

pH: 3.53

TA: 6.1 g/l

Alc: 14.5%

Cases: 101

Aromas of dark Amarina cherry, leather and orange peel. Herbal notes of tobacco leaf and cumin. Smooth, rich palate feel with silky, refined tannins. Pair with pan-roasted duck, miso-braised black cod, or a rich mushroom duxelle.

