2012 Dolin Pinot Noir, Santa Rita Hills

The 2012 Dolin Pinot Noir comes from select vineyard hillside blocks in the Santa Rita Hills AVA. The combination of the area's marine-based calcium-rich soils and cool climate makes this appellation ideal for Pinot Noir. The location's wind influence from the Pacific Ocean limits berry size, producing concentrated and complex flavors in the fruit.

Vineyard Established 2007
Soil Type: Marina sand and Chamise shaly loam
Exposure: West
Rootstocks/Clonal Selections: 115, 4, Swan / 101-14
Harvest Date: October 3, 2012
Cooperage & Aging: 20 months in Dargaud & Jaegle, Cadus, Francois Freres, and Damy – primarily Allier forests.
Finish: Unfined and Filtered
Bottling Date: June 7, 2014
pH: 3.66, **TA**: .57 grams/100 ml, ABV: 14.3%
Production: 485 cases

Harvest Notes

The 2012 Pinot Noir growing season in Santa Rita Hills was ideal for both quality and abundance. The lack of rain, frost and storms in the spring allowed for ideal fruit set and resulted in slightly higher yields averaging around 3.0 tons per acre. Summer was mild with warm, sunny days and cool evenings. The warmer temperatures in August helped achieve phenolic ripeness.

Winemaking Notes

Following harvest the grapes were de-stemmed and then underwent a five-day cold soak. Fermentation took place in 1.3-ton fermentation tanks with twice-daily punch downs. Following the conclusion of primary fermentation, the wine settled for 36 hours and was pressed clean to medium-toast French oak barrels (18% new) where it completed ML over four plus months and aged for a total of 20 months.

- Kirby Anderson, Winemaker

Tasting Notes

This quintessential Sta. Rita Hills Pinot Noir blend exhibits a bright and aromatic scent of fresh berry compote, intense red cherry, blueberry and cocoa. A bright acidity invigorates the palate upon entry, giving way to a deeply textured mid-palate, with flavors of ripe red cherry and strawberry. The long finish is enhanced by nuanced hints of dried tobacco.