



SAMSARA

2016 PINOT NOIR, SANTA RITA HILLS

SAMsARA is all about growing the perfect grapes in this young AVA to make highly textured Pinots and Syrahs unlike any others in California.

WINEGROWING REGION

- The Sta. Rita Hills are situated in the country's only purely transverse east-west mountain range adjacent to the Pacific Ocean. The AVA was created in 2001.
- The wind is an incredible asset to this area, circulating air, which keeps the vigor of the vines and deters rot. The wind and fog create some of the coolest summer-time temperatures in California.
- The growing season extends 35 to 40 days longer than most other California growing regions, allowing opportunity to pick when stems, seeds, and fruit are all in perfect ripeness.

WINERY BACKGROUND

SAMsARA Wine Company was founded in 2002. The winery name is a Sanskrit word meaning "the eternal cycle of life" representing "the eternal cycle that "every vine and wine goes through in its lifetime."

SAMsARA's philosophy of pristine and healthy fruit allows for a non-manipulated wine-making process. SAMsARA's fruit is grown in $\frac{3}{4}$ -acre plots of personally-selected rows in various Sta. Rita Hills vineyards. Picking fully-ripe stems and seeds is foundational to SAMsARA's overt fruitiness that develops during whole cluster fermentation. Along with the climate and soil, these diverse, handcrafted wines are a rare combination of full ripeness, concentration, excellent structure, minerality, high acidity, and moderate alcohol levels.

WINEMAKING DETAILS

- Hand-harvested from Rancho La Vina and Rio Vista vineyards.
- 30% whole-cluster fermentation and pressed with an ultra-gentle stainless steel basket press in an 8-hour cycle, then fermented in small lots (2 tons) with native yeast only
- Year-round barrel maturation at 55 degrees
- No fining, no filtering, and two rackings and two SO₂ additions prior to bottling
- Aged in 80% neutral oak and 20% new French oak for 12 months

TASTING NOTES

- Aromatics of wild raspberries, red cherries, and 'not over-ripe strawberries'
- Bright acidity and fine tannins add the right amount of 'grippiness'
- Fruity profile and acidity combine harmoniously into a mouth coating and juicy texture

VINTAGE 2016

VARIETAL COMPOSITION

100% Pinot Noir

PROXIMITY TO OCEAN 8.7 miles

ALCOHOL 14.0%

PH 3.56

TA .63

WHOLE CLUSTER FERMENTATION

30% **CASES PRODUCED** 327

