



SANDAR & HEM

2021 MINDEGO RIDGE PINOT NOIR

APPELLATION: Santa Cruz Mountains

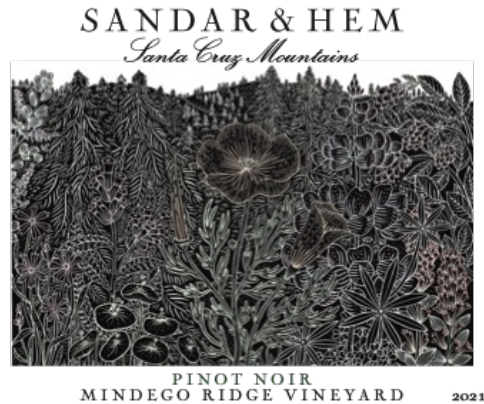
VINEYARD: Mindego Ridge

VARIETY: 100% Pinot Noir

WINEMAKING: Fermented in open tanks with 20% whole cluster. Aged 17 months in French oak barriques (25% new) and bottled unfiltered.

CASES PRODUCED: 94

RELEASE DATE: Spring 2023 (SRP \$56)



THE VINEYARDS

Eight miles inland from the Pacific Ocean at the far northern reaches of the Santa Cruz Mountains, atop a ridge of fractured purisima shale, lies the Mindego Ridge Vineyard. Pinot Noir is at home here on the steep, southern facing slopes, benefiting from a heavily marine-influenced climate to produce wines of intense minerality, complexity, and character. Farmed to bring the best expression from the site, adopting best practices from organic, sustainable and biodynamic farming disciplines.

TASTING NOTES

Pale ruby in color, the wine entices with rich aromas of violet, black raspberry, blood orange, and mace with a refreshing palate of crisp red plum, currant and orange rind, as sage and a touch of clove add to the energetic mouthfeel.

THE VINTAGE

There was little rainfall through the winter months with less than 15 inches of rain. Moderate spring and summer temperatures allowed for slow and even ripening. Harvested September 22nd.