



SANDAR & HEM

## 2018 SANTA CRUZ MOUNTAINS PINOT NOIR

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APPELLATION: Santa Cruz Mountains

SUBREGION: Northern Skyline

VINEYARD: Multiple Vineyard Blocks

VARIETY: 100% Pinot Noir

AGING: 18 months in French oak barrels (15% new)

CASES PRODUCED: 50

RELEASE DATE: Spring 2020

SANDAR & HEM  
*Santa Cruz Mountains*



PINOT NOIR  
SANTA CRUZ MOUNTAINS

2018

### THE VINEYARDS

The delicacy and nuance of Pinot Noir produces one of the greatest challenges in the wild and rugged Santa Cruz Mountains. The reward is a wine of intense aromatic complexity, focus, and the characteristic structure of fruit grown on the densely-wooded mountainsides of this appellation. Hailing from a range of vineyard sites at the far northern reaches of the AVA, this wine is comprised of barrels that exude freshness and approachability.

### THE VINTAGE

A warm, dry winter gave way to a series of powerful storms, delivering substantial rainfall through the month of March. Cool, wet conditions continued through April and May, ideally delaying bloom until drier conditions prevailed. Consistently warm summer months produced evenly-ripened fruit across the AVA, leading into a mild September. This produced an ideal harvest season of high-quality fruit, allowing for precision in our choice of pick dates. An exceptional vintage in the Santa Cruz Mountains.

### TASTING NOTES

Bright and ruby red in color, the aromas of this cuvée leap from the glass with notes of morello cherry, pomegranate, and chipped shale. Rose petals and vanilla dance in the upper register as the wine opens up. A barrel selection chosen for its youthful readiness, the palate is supple yet refreshing, framed by a balance of silky structure and bright red-fruit expression. The finish is long and smooth, with all elements in harmony.