



2019 PINOT NOIR 'ANDARE' – Estate Grown, Edna Valley



'ANDARE' is a farewell, the final vintage from our Estate Block 172, as it was removed for replanting immediately after this wine was harvested. Steep, east-facing and made up primarily of broken shale, this is the most extreme site on our estate - a challenge to farm, but each year producing one of the most complex, concentrated wines of the vintage.

After years of declining yields, 2019 produced just 2 barrels of wine from this entire 1.5 acre slope. When we previewed barrel samples in Spring 2020 with Insider members during our first virtual Pinot Noir Seminar, this wine was a favorite of our winemakers and many members. Dense in color, with a sweet palate feel, and exotic garam masala spice notes - it stood out clearly from the other wines. The winemaking team advocated for this two barrel bottling, as a way to honor the past contribution of these vines.

Block 172 (and 171, formerly Chardonnay) are currently under redevelopment. We expect our first small harvest of fruit in 2023, with two heritage selections of Pinot Noir (Pommard & Mt Eden 'Rae') and a new planting of Syrah (Alban clone.) This is among the most exciting terroir on our property, and we anticipate great things in the future from this site.

- 100% Pinot Noir (clone dijón 115)
- COE-172 (Est.1997) Estate Grown
- Harvested 9/20
- 24.7 average Brix
- 100% native yeast, no stem inclusion. 19 days maceration with manual punchdowns.
- 19 months in one new and one second-fill French oak barrel

pH: 3.53

TA: 6.4 g/l

Alc: 13.7%

Cases: 90 cases
(6x750ml)

Dense dark red in color. Sweet baking spice notes - canela, clove, ginger, garam masala. Fruit character is ripe, but not overdone, with a balance of black plum, orange peel, and the aroma of grilled grapefruit.

Powerful enough to enjoy with rich flavors & braised meats. Consider pairing with lamb vindaloo, or Mole poblano.