



## WINEMAKER NOTES

From a warm vintage, but a typically cold site this Pinot gives quintessential spicy aromatics, balanced with rich, ripe berries. This is why you age Pinot Noir, the textural, seamless mouthfeel is integrated and complex. The savoriness of the wine gives way to the fruit flavors on the finish. Ready to enjoy now.

### WINEMAKING

Cases:	110
Appellation:	Sta Rita Hills
Varietal composition:	100% Pinot Noir
% Whole cluster:	50%
Soil at site:	Sand/Sandy Loam
Barrels   Aging:	25% New French oak   22 months
Alcohol:	14.1%
Finished pH:	3.45
Finished TA:	7.0 g/L
Harvest date:	9/2/2015
Release date:	September 2019

### 2015 VINTAGE

A hot, drought year with exceptionally low yields. These conditions produced high-powered wines, loaded with intense fruit and tannin, and stuffed full of dark aromatics and big flavors. Save some for the cellar, these wines will stand the test of time.

### MELVILLE VINEYARD

Melville Vineyard sits in the cool-climate Sta. Rita Hills AVA. SAMsARA's sections are located just behind the winery, planted in deep, light-textured sandy loam soil at an 8' x 3' spacing (1,815 vines/acre). The vineyard is predominantly north/south-facing and the vines are all vertically shoot positioned with aggressive canopy management to ensure proper ripening and varietal development.

### ACCOLADES

94 points - The Wine Advocate *The pale to medium ruby colored 2015 Pinot Noir Melville Vineyard gives up scents of saline, tangerine peel, dusty earth, dried herbs, pipe tobacco and charcuterie with ripe strawberry, Earl Grey tea and black and red cherries and berries—subtle, pretty layers. Light to medium-bodied, it's silky and saline on entry, expanding into perfumed fruits and spices, with a backbone of plush, grainy tannins and very juicy acidity, finishing long, spicy and alive with energy.* - Erin Brooks

94 points - Wine Enthusiast *Boysenberry, thyme, dust and gamy meat aromas show on the nose of this bottling from the former owner Chad Melville's family estate. Big and powerful flavors pop on the palate, including baked sour cherry, but they are cut by juniper berry and tarragon and lead to a spicy finish.* - Matt Kettmann