

BUTTONWOOD

Overview

Cool-climate, fog-kissed and a mélange of Pinot Noir clones that is a true reflection of the Hibbits Ranch Vineyard.

In the Vineyard

The Hibbits Ranch is a small, steeply-sloped vineyard on the very western edge of the Sta. Rita Hills AVA. It was planted to an incredible mix of rootstocks and clones, which are intermingled in each row, along with Chardonnay and a small amount of Pinot Gris. Pinot Noir clones include Pommard 04, 2A, 114, 115, 459, 667, 777, 828 and Sanford & Benedict. The vineyard is enveloped in marine fog each morning, which is then chased away by the daily breeze from the nearby Pacific Ocean. It is a very special place for Pinot Noir.

The Vintage

2010 started out just perfectly and on schedule, but summer never arrived. It was a cloudy and cool growing season which delayed ripening and allowed a long “hang time” on the vine. Then a heat spike in late August brought ripening almost back on schedule and 2.75 tons of Pinot Noir was harvested a few weeks later than normal on September 25, 2010.

Winemaking

The grapes were de-stemmed and then placed in the cold room to begin to soak up color and spice from the skins prior to the onset of fermentation. When the must began a native yeast fermentation, the open top bins were brought into the cellar and inoculated with RC212 yeast to add a touch of complexity and complete primary fermentation. The wines were then moved to French Oak barrels, about 20% of which were new (Rousseau) where they underwent malolactic fermentation and aged without racking for 14 months. The wine was not fined and was bottled with a light filtration only in February of 2012. The newly bottled wine was given time to integrate and marry in bottle in our perfect cellar environment until its release in early 2013. The 2010 Pinot Noir is Vegan.

Alcohol: 14.4%

pH: 3.68

T.A.: 6.3 grams/Liter

Tasting Notes

True to its sultry nature, this Pinot Noir beckons to the glass with a come-hither crimson brilliance. A swirl unleashes classic rose petal potpourri, framboise and earthy and spicy aromas that beg a sip. The palate is rewarded with an elegant texture that brings layers of red plum, cherry and mulberry fruit notes mingling with hints of toast, spice and bramble. Very balanced with bright, food-loving acidity and fine tannins, a broad mid-palate and lingering finish. A very pretty wine that is extremely enjoyable now, and will continue to gracefully age for 5+ years.

Pairing ideas

If you can find them, Santa Rita Hills chanterelles (the near perfect combination of local food meets local wine) – or any mushroom dish. Duck of course, roasted and herbed pork loin and cedar-planked sustainable salmon!

