

SANTA BARBARA
VOTRE SANTÉ
PINOT NOIR

2016

The wines of Votre Santé were inspired by Francis Ford Coppola's grandmother, Maria Zasa, a woman who treasured French culture and offered the time-honored toast, "à votre santé," or "to your health," each time she raised a glass. To create a Chardonnay and Pinot Noir that reflects a climate similar to that of Burgundy, we sought out vineyards tucked away in the foothills of California's dramatic mountains and intimate river valleys, in close proximity to the chilly Pacific waters.



VINEYARD NOTES

Santa Barbara County represents the only place in North America where the coastal mountain range transitions from full north-south orientation to full east-west. This is why the ocean influence creates such an impact on this appellation. Morning fog, which blankets the vineyards every morning, is what prolongs the growing season and helps the grapes retain a strong level of natural acidity as well as rich concentration. Our Santa Barbara Pinot Noir offers great finesse with its layered, silky texture and profuse aromatics.

WINEMAKER'S NOTES

2016 was a classic vintage where a cold, wet winter replenished the soil and prepared the vines for good yields. Because the growing season unfolded slowly this year, the vines accumulated incredible concentration to create a lush, highly aromatic wine. Our Pinot Noir was picked in the early morning hours and cold soaked prior to fermentation. As the wine ferments slowly, regular punch downs are done for optimal extraction. The wine is then aged in a good portion of new French oak.

TASTING NOTES

Our 2016 Votre Santé Pinot Noir from Santa Barbara exudes a beautiful fragrance that's highly floral in nature. Scents of raspberries, blackberries, tea leaves, and rose petals are followed by a tapestry of complex flavors that include wild strawberries, pomegranate, and cloves. There is a good amount of spicy oak to frame the fruit along with light tannins. The wine finishes long, evolving in the glass with each sip.

APPELLATION:	SANTA BARBARA
BLEND:	100% PINOT NOIR
ALCOHOL:	13%
pH:	3.65
TA:	0.55 G/100ML
BARREL REGIMEN:	9 MONTHS IN FRENCH OAK; 40% NEW OAK