

Saintsbury

Pinot Noir Carneros



Vineyards: When sourcing Pinot Noir fruit, Saintsbury seeks those Carneros vineyards that offer diversity in both aspect and clonal selection. The result is a complex and vibrant Pinot Noir most reflective of the Carneros region.

Appellation: Carneros

Clones: Swan, Pommard, Courey, Martini, Dijon 115, 667 and 777

Carneros is known for its loam and clay soils and a mixture of flat land and rolling hillsides, which has the reliable marine fog that rolls in every evening and burns off mid-morning.

Vinification: After night harvesting, the Pinot Noir fruit arrives at the winery within the hour of its pick. The clusters are sorted and transferred directly into small, open-top fermentation tanks for a gentle punch down. 20% whole cluster, 5 day cold soak. Aging for 8 months in 10% new French oak barrels.

Grape varieties : Pinot Noir

Soil : Loam and clay soils

Alcohol : 13.5%

Tasting notes :

Pretty but concentrated aromas of rose petal, dark cherries, cocoa, anise and cardamom. Sweet cherry and plum entry with a zesty mid palate reminiscent of baking spices, leading into an elegant, lingering finish.

Press Notes

James Suckling

2018

92 points

Wine Enthusiast

2018

92 points

