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# Estate Pinot Noir

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Part of the Domainé's 25 acres Harvested Sept 2019

VINTAGE	2019
ALC/VOL	13.4%
PRODUCTION	217 Cases
VITICULTURE	Organic
VINIFICATION	Whole cluster
VESSEL	Open concrete tank
FERMENTATION	Indigenous fermentation
ÉLEVAGE	14 Months in 20% new / Ermitage french oak

## VINEYARD

One of the defining elements of the western edge of the Santa Rita Hills is the geology and topography of the land. In fact, this is exactly what drew us to this small corner of the appellation, where giant formations of ancient diatomaceous shale beds rise to a thousand feet over the Santa Ynez River. Here, we knew the vineyards would take years to become established, working relentlessly to drive their roots into the bedrock searching for small deposits of water and nutrients. These sedimentary soils, that over 20 million years have slowly decomposed and fractured, today offer exceptional terroirs for the cultivation of Pinot Noir. This geological wonder, combined with the marine chilled climate, is what makes Domaine de la Côte so incredibly unique and special.

## TASTING NOTE

Deep ruby in color, the 2019 DDLC is a rich, joyous, and crowd-pleasing wine that interweaves contrasting qualities to achieve sneaky complexity. While its palate revels in ripe, juicy, soothing fruit, the wine is anything but shapeless. Rather it holds an intricate structure that juxtaposes dense layers of soft, thick tannins with undeniably pulsating, acid-driven energy. Aromatically, the wine exults in ripe, sun-drenched fruit that introduces ebullient tropical notes to classic pinot noir flavors of red and black berries.

