



2008 Pinot Noir, “2A” Rio Vista Vineyard, Sta. Rita Hills

The Rio Vista Vineyard, appropriately named as it overlooks the Santa Ynez River, is the eastern gateway to the Sta. Rita Hills appellation. Although slightly warmer during the growing season than vineyards further to the west, Rio Vista is still very much influenced by the marine environment of the nearby Pacific Ocean. And this climate tends to protect the vineyard from extreme high and low temperatures, as it did with the springtime frost of the 2008 vintage. Clone 2A grapes were added to the Flying Goat Cellars portfolio from Rio Vista in 2004, and the first 2A “clonal” bottling debuted the following year.

Clone 2A is one of the Wadenswil selection, a group of Pinot Noir clones imported from Switzerland in the 1950’s. Many like it as a “blender” as it tends to add red fruit, spice and nuances like violets and blueberries to a wine, without affecting density or tannic structure. But with the cool climate of the Sta. Rita Hills, 2A can easily stand on its own! The grapes were hand harvested and delivered early in the day while still cool and firm. Gently de-stemmed and placed into small open top bins, the grapes were transformed to wine in about 15 days and then placed into a combination of 70% neutral and 30% new French Oak barrels. We find that clone 2A takes a bit more time in barrel before its tannins lengthen it starts to show off, so we waited. Then, one fine day, this wine shone! Bottled at that point, we then had to wait again – for bottle shock to settle out – before releasing this wine in early 2011.

A deep burgundy color with translucent edges first delights the eye, and a good swirl starts to coax elegant and pretty aromas from the wine. A perfume of sandalwood spice and red raspberry is joined by a hint of barrel smokiness. Bright fruit notes enliven the palate upon a taste, with notes of cranberry and black cherry mingling with rhubarb and a hint of the typical Sta. Rita Hills cola. This wine really evolves in the glass, with earthy and spicy notes surfacing, and then leading to a beautiful follow-through and enduring finish. “This is an elegant wine, with soft tannins intermingled with bright acids and a beautiful balance.”

121 cases were produced. \$40 per bottle.

Harvested:	September 30, 2008	% Alcohol:	14.5%
Bottled:	December 9, 2009	pH:	3.71
Released:	February 21, 2011	Titrateable Acidity:	0.68 g/L

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