SAMSARA

PINOT NOIR KESSLER-HAAK VYD 2012

Powerful and intense. Succulent red cherries, mint, exotic spices and wild flowers open up over time, but it is the wine's persistence and exquisite beauty that truly elevate it.

WINERY BACKGROUND: Samsara is a Sanskrit word meaning "the eternal cycle of life" and refers to the oneness, passion, and harmony that winemaker Chad Melville has with his grapes. Chad and his wife Mary have the philosophy that clean, pristine, and healthy fruit allows for a non-manipulated winemaking process. He farms ¾-acre plots of personally-selected rows in various Sta. Rita Hills vineyards near the coast of Central California. Due to the region's long, unique growing season, Chad can pick ripe stems and seeds allowing for whole cluster fermentation which helps absorb the overt fruitiness that can dominate many California wines.

Along with the climate and soil, these diverse, handcrafted wines are a rare combination of full ripeness, concentration, excellent structure, minerality, high acidity, and moderate alcohol levels.

VINEYARD & WINEMAKING DETAILS: Hand-harvested from the Kessler-Haak Vineyard, which has sandy loam soil. 75% whole-cluster fermentation and pressed with an ultra-gentle stainless steel basket press in an 8-hour cycle. Fermented in small lots (2 tons) with native yeast only. Year-round barrel maturation at 55 degrees. No fining, no filtering, and two racking and two SO2 addition prior to bottling. Aged 22 months in 25% in new French oak and 12 months in bottle.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Aromas of ripe red berries, cola, licorice, and Asian spices. Spicy raspberry and bitter cherry flavors that are vibrant and focused. Silky tannins coming on late and adding grip to the long, mineral-driven finish. Lamb chops with rosemary mint pesto, Bacon, brie and fig grilled cheese, Pad Thai

94 POINTS
Vinous, August 2015

VINTAGE 2012

VARIETAL COMPOSITION
100% Pinot Noir

ALCOHOL 14.3%

CASES IMPORTED 100

SUGGESTED RETAIL PRICE $52

UPC 0