



91 POINTS

Vinous, August 2015

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The Wine Advocate, August 2015

VINTAGE 2012

VARIETAL COMPOSITION

100% Pinot Noir

ALCOHOL 13.0%

CASES IMPORTED 180

SUGGESTED RETAIL PRICE \$54

UPC 0

SAMSARA



PINOT NOIR LAS HERMANAS VYD 2012

Wonderfully silky and seamless in texture, finishing with strong persistence and only a hint of sweet, fine-grained tannins. Arguably the most elegant of the Samsara Pinots.

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 Las Hermanas Vineyard, which is planted on over six different soil types, all of marine origin. 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 50% new French oak and 12 months in bottle.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Aromas of fresh raspberry, smoky minerals, candied flowers, and Asian spices. Intense spice-accented flavors of red fruit liqueur and rose pastille that showcase depth. Silky and seamless in texture with a hint of sweet, fine-grained tannins. Grilled quail with five-spice and pomegranate seeds, Tuna sashimi with sweet soy, Wild rice and mushroom pilaf



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