



92 POINTS

Vinous, September 2016

90 POINTS

The Wine Advocate, August 2016

VINTAGE 2014

VARIETAL COMPOSITION

100% Pinot Noir

ALCOHOL 14.0%

CASES IMPORTED 850

SUGGESTED RETAIL PRICE \$39

UPC 0

SAMSARA



PINOT NOIR SANTA RITA HILLS 2014

Rich, textured and balanced on the palate, with bright acidity and a clean, gulpable style that keeps you coming back to the glass.

WINERY BACKGROUND: SAMsARA is a Sanskrit word meaning “the eternal cycle of life” and refers to oneness, passion, and harmony that winemaker Matt Brady has with his grapes. SAMsARA produces limited releases of Pinot Noir, Syrah, and Grenache from carefully selected micro-sites within Sta. Rita Hill’s most distinctive vineyards. The resulting wines are an interpretation of the tenuous balance between the power of natural elements beyond our control and the human desire to reach perfection.

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 Melville, Las Hermanas, and Lafond Vineyards. 50% 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 in 80% neutral oak and 20% new French oak.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Expressive floral aromas and savory notes. Sharp blue fruit flavors with notes of bitter cherry. Silky tannins add to the wine’s approachability. Outstanding quality. Grilled turkey sausages, pizza with caramelized onions and goat cheese, sautéed wild mushrooms with thyme



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