



**94 POINTS**

*The Wine Advocate, August 2015*

**91 POINTS**

*Vinous, August 2015*

**VINTAGE** 2012

**VARIETAL COMPOSITION**

100% Pinot Noir

**ALCOHOL** 14.1%

**CASES IMPORTED** 120

**SUGGESTED RETAIL PRICE** \$60

**UPC** 0

# SAMSARA



## PINOT NOIR CARGASACCHI VYD 2012

**One of the more fruit-driven, pure and elegant Pinot Noirs in the Samsara lineup. Balanced and textured with both freshness and richness.**

**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 Cargasacchi Vineyard, which has soil consisting of calcareous botella clay with decomposing calcareous shale fragments. High in free lime and calcium, it’s perfectly suited for Pinot Noir with moderate water holding capacity and excellent drainage. 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:** Ripe red and dark berries, candied rose, and allspace on the nose. Plush, pliant, and gently sweet with black raspberry and cherry-cola flavors. Weighty, creamy, and lively with a long, round, spicy finish. Stuffed eggplant with pinenuts and currants, Fennel and garlic-crusting pork loin roast, nutty aged cheeses



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