



94 POINTS

Vinous, September 2017

92+ POINTS

The Wine Advocate, September 2017

VINTAGE 2014

VARIETAL COMPOSITION

100% Pinot Noir

ALCOHOL 14.3%

CASES IMPORTED 100

SUGGESTED RETAIL PRICE \$52

SAMSARA



PINOT NOIR KESSLER-HAAK VYD 2014

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 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 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



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