



**92 POINTS**

*Vinous, August 2015*

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*The Wine Advocate, August 2015*

**VINTAGE** 2012

**VARIETAL COMPOSITION**

100% Pinot Noir

**ALCOHOL** 13.1%

**CASES IMPORTED** 180

**SUGGESTED RETAIL PRICE** \$56

**UPC** 0

# SAMSARA



## PINOT NOIR RANCHO LA VINA VYD 2012

**Savory and peppery. Nicely blends richness with vivacity and finishes focused and very long with lingering floral character and smooth tannins.**

**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 Rancho La Viña Vineyard, which has low fertility soils - sandy loam and clay - resulting in concentrated berries. 40% 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% new French oak and 12 months in bottle.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Aromas of raspberry preserve, spicecake, smoky minerals, and floral pastille. Silky, round palate, with a zesty minerality and red fruit liqueur flavors. Richness blended with focused vivacity, floral character and smooth tannins. Roasted root vegetables with olives and shaved pecorino, Maple-mustard roast chicken, Slow-roast salmon with tarragon



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