



93 POINTS

Vinous, August 2015

VINTAGE 2012

VARIETAL COMPOSITION

100% Pinot Noir

ALCOHOL 13.0%

CASES IMPORTED 100

SUGGESTED RETAIL PRICE \$58

UPC 0

SAMSARA



PINOT NOIR TURNER VYD 2012

Burgundian in style, revealing lots of sour cherry, forest floor, wild herbs and sweet spice to go with a medium-bodied, beautifully pure and elegant style on the palate.

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: The grapes were hand-harvested from the Turner Vineyard in the northwestern part of the Santa Rita Hills appellation. The botella clay soil provides a rich, structured wine. 75% whole-cluster fermentation and pressed with 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 50% new French oak for 22 months and 12 months in bottle.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Aromas of black raspberry, Indian spices, licorice, and a hint of smoky minerals. Deeply concentrated and lively, offering dark berry flavors and a pungent floral element. Long spicy finish, showing outstanding clarity and energy and just a hint of tannins. Butternut squash curry, Duck with dried cherry sauce, braised fennel



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