Foley

2024

Pinot Noir

Barrel Select | Sta. Rita Hills

Located in the Santa Rita Hills AVA of Santa Barbara County, the stunning hillsides of the Rancho Santa Rosa Vineyard features vines that climb from 500 to 1,000 feet above sea level. The soils are marine-based and the weather is consistently cool thanks to moist ocean breezes that sweep the property daily. The vineyard is farmed with the painstaking care and attention usually associated with much smaller properties. In fact, this vineyard was originally conceived as a series of individual micro-vineyards delineated by soil, exposure, elevation, grade, rootstock and clone.

VINEYARD Located in the Sta. Rita Hills AVA of Santa Barbara County, the grapes for this wine comes from stunning hillside vineyards that climb from 500 to 1,000 feet above sea level. The soils are marine-based and the weather is consistently cool thanks to ocean breezes that sweep the property daily. Originally conceived as a series of individual micro-vineyards delineated by soil, exposure, elevation, grade, rootstock, and clone, these vineyards are farmed with painstaking care and attention to detail.

VINTAGE A return to historical timing, the 2024 vintage was defined by a moderate growing season and low rainfall. Late bud break and lower yields produced a harvest of incredible focus and lean elegance. With harvest running from early September to October 22nd, the fruit retained a signature bright acidity and deep flavor concentration. These wines are fresh, structured, and beautifully representative of a cool-climate Santa Rita Hills vintage.

WINEMAKING We harvest our grapes based on the ripeness of the tannins. The fruit was hand-picked and hand-sorted in the vineyard in the cool morning hours to preserve the aromatics. The clusters were then gently de-stemmed with no crushing. The must was cold-soaked in open-top fermenters for four days. Each tank was manually punched down daily throughout maceration. Upon completion of primary fermentation and maceration, the free-run wine was transferred to tank for settling. Next, the individual lots were racked and aged for 18 months in 60% new French oak prior to bottling.

TASTING This wine opens with intense aromatics of ripe boysenberry cobbler, Chambord, and medium-roasted coffee beans. On the palate, this bolder, more structured style of Pinot Noir delivers robust tannins infused with hints of black pepper spice, graphite, and cacao. These savory elements balance perfectly with lush, earthy layers of black cherry and pomegranate fruit that linger beautifully on the finish, making the wine an ideal match for a pepper- and coffee-grind-crusted New York steak served with onion rings.



APPELLATION *Sta. Rita Hills* | VINEYARD *Rancho Santa Rosa*
COMPOSITION *100% Pinot Noir*
COOPERAGE *18 months in French oak, 60% new*
ALCOHOL *14.3%* | TA *6.3 g/L* | pH *3.78*

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