

APPELLATION Sta. Rita Hills

VINEYARD Lindsay's Vineyard

AVERAGE BRIX 24°

COMPOSITION 100% Pinot Noir

CLONES 667, 2A, 115

COOPERAGE 80% new French oak;

Gamba, TW Boswell, Rousseau

AGING 18 months

MALOLACTIC $0.05\,g/L$

ALCOHOL 14.5%

TA 5.8 g/L

_PH 3.58

BOTTLING DATE March 21, 2023

PRODUCTION 400 cases

The Two Sisters wines are named after Bill & Carol Foley's daughters Lindsay & Courtney. The wines come from the best blocks of Chardonnay and Pinot Noir from Lindsay's and Courtney's vineyards in the Sta. Rita Hills AVA. These limited-production bottlings feature heritage, heirloom and select clones chosen specifically for their inherent attributes and compatibility with the terroir of each vineyard block.

VINTAGE

The 2021 vintage was notably cooler during the growing season with a late start to harvest. Early bud break and mild spring weather continued into a cool summer. The quality of the grapes were good and acid levels remained balanced due to the moderate weather. Tremendous team effort and coordination truly made this season possible. Our first pick was September 8th and harvest was completed on October 23rd.

WINEMAKING

Our Pinot Noir was hand-harvested from Lindsay's Vineyard in the Sta. Rita Hills. The clusters were then de-stemmed with no crushing and the must was cold-soaked in open-top fermenters for four days prior to inoculation. Each tank was manually punched down daily for more extraction. The wine was then transferred to tank for settling after primary fermentation and maceration. Finally, individual lots were racked to 80% new French oak barrels and aged for 18 months.

TASTING

This savory wine opens with aromas of earthy dark plum, accents of red hibiscus tea, and black pepper. On the palate, refined texture and elegant tannins are coupled with layers of ripe confectionary fruits, notes of black pepper, dried herbs, and pomegranate. We recommend decanting to allow this complex wine to evolve.