

2015

THE JAMES

Sta. Rita Hills Pinot Noir

VINEYARD NOTES

Fruit for this wine comes from three vineyards at the southern part of the Sta. Rita Hills: Rita’s Crown, La Rinconada and Sanford & Benedict.

Rita’s Crown Vineyard: Sits on the north side of the Santa Ynez river in the Sta. Rita Hills AVA. It’s valley runs east-west which allows the cool winds to pour in from the Pacific Ocean miles away. Famous for its “moon dust” diatomaceous earth veins, Rita’s Crown is densely planted and sits high in the hills allowing for excellent drainage and exposure. With fog burning off late in the morning and rolling in early in the afternoon, Rita’s Crown gets a long growing season to allow the grapes to attain optimal ripeness.

La Rinconada: This Sta. Rita Hills AVA is planted exclusively with Chardonnay and Pinot Noir. The vineyard sits on a well-drained, north-west facing slope. Due to the heavy Pacific fog, which pools into this valley, it is an ideal region for cool-climate varieties.

Sanford & Benedict: Neighbors to La Rinconada, this site is one of California’s most historic sites. This famous vineyard is directly north from the Santa Ynez River in the Sta. Rita Hill’s Appellations. Known for well-drained soils and cool Pacific coast climate this Pinot Noir lives in rich terroir.

VINTAGE NOTES

The 2015 vintage proceeded with dry weather, extending our drought for its fourth year. Warm weather started the year, which caused early flowering mirroring the previous couple of growing seasons. In spring the climate changed dramatically, heavy winds and cool spells hit the valley. The effects of this weather pattern caused fruit set to be extremely variable and by July we were ready for harvest. We picked earlier than ever and received our grapes into the cellar by August. Overall, the effect of our early budbreak and resulting weather was that our yields were down 25%. While this isn’t great for the amount of wine we can produce, what was left for us turned out to be fantastic. Small, concentrated berries allowed us to create richly flavored and textured wines. Like many things in life, the 2015 vintage demonstrated the beauty of the adage “less is more”.



THREE STICKS



APPELLATION: Sta. Rita Hills	WHOLE CLUSTER: 25%	ALCOHOL CONTENT: 14.1%
VARIETAL CONTENT: 100% Pinot Noir	BARREL AGING: 11 Months	PRODUCTION: 732 Cases
CLONES: Martini, 777, 828, Mt Eden	BARREL COMPOSITION: 100% French Oak, 55% New	RELEASE DATE: February 7, 2017
SOIL: Gravelly Loam and Diatomaceous Earth	TOTAL ACIDITY (TA): 6.1 g/L	
FERMENTATION: Open Top Fermenters	PH: 3.49	

We believe in stewardship of the land, the vineyards, and the people. We are for real connections, real history, real wines; experiences you will never forget. We welcome you to our home, the Adobe, for an historic tasting in Sonoma.