

PINOT NOIR 2022



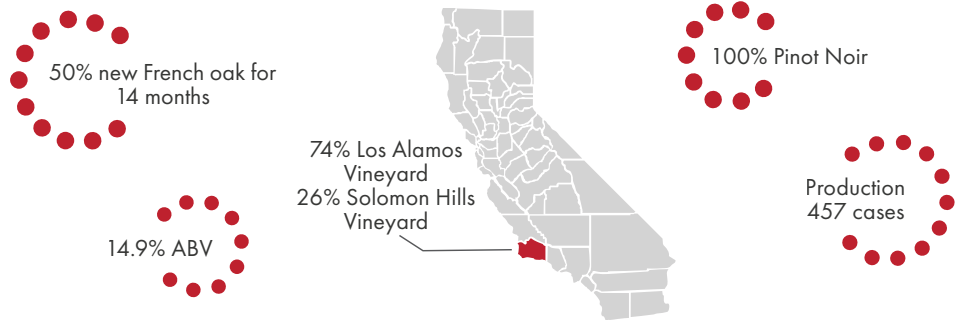
VINEYARD & VINTAGE

Our 2022 Bianchi Signature Selection Pinot Noir is a beautiful blend of fruit, primarily from Los Alamos Vineyard, and partially from Solomon Hills Vineyard. Situated between the cool Santa Maria Valley appellation to the North and the warmer Santa Ynez Valley appellation to the South, Los Alamos Vineyard is known for having the best characteristics of both regions. Perched at an elevation of 800 feet (high for Santa Barbara), Los Alamos is characterized by its cool climate, intense California sunshine and most importantly its sand and lime soils. These features develop Pinot Noirs that exude red fruit, lavender and rosemary tasting notes.

The incredibly famous Solomon Hills Vineyard also boasts similarly sandy loam soils and a cooler climate. It is the Western-most vineyard in the Santa Maria Valley, earning it the distinction of the coolest vineyard in the whole appellation. This ideal location, paired with a dedicated, skilled grape growing team results in wines that consistently show precise acidity, bright fruit and inherent elegance.

2022 was a challenging year for growing, with extreme heat waves in Santa Barbara pushing yields down as much as 30% in some areas. This was not a vintage for extended hang-time—picking early was ideal to battle the blistering heat. A special Assmannshausen yeast was used during the making of this wine to help support the development of those cozy baking spice flavors like nutmeg and clove and the grapes were hand punched down during fermentation. The wine was aged in 50% New French oak barrels for 14 months. The result is a delicate and complex wine with strong varietal character and lovely aromatic notes of spice, cola and earth.

REGION & VARIETAL COMPOSITION



TASTING & PAIRINGS

This 2022 Pinot Noir offers a delightful sensory experience with its vibrant and complex profile. The wine presents a beautiful garnet hue, inviting the eyes to explore further. On the nose, intricate aromas of ripe red berries, such as cherries and raspberries, mingle with subtle notes of earthy forest floor and a hint of floral undertones. The palate is elegantly structured, showcasing a harmonious balance between silky tannins and bright acidity. Flavors of black cherries, cranberries, and a touch of vanilla unfold, leading to a lingering finish with a whisper of baking spices. Pair this beauty with fresh grilled salmon, roasted duck, or a cozy mushroom risotto.

	Low	Medium	High
Oak	●	●	●
Fruit	●	●	●
Tannin	●	●	●
Acidity	●	●	●
Alcohol	●	●	●
Sweetness	●	●	●
Body	●	●	●