



2022 PINOT NOIR

FE CIEGA - DEVOTO

STA. RITA HILLS

TASTING NOTE:

Devoto showcases the earthy gravitas that Pinot Noir can provide when grown in select patches of the Sta. Rita Hills. Fe Ciega's terroir provides plenty expression of fruit, but its signature thing is an exotic and savory seriousness. To focus on that aspect, this wine is comprised solely of the "heritage clones." These old California genetics were selected for sunshine, so they retain a lot of savory character when grown in marginal climates.

The aromatics are full of broody intrigue. It's a low register spread of fragrances with scents of forest duff, sandalwood, iron and star anise, but there are high notes of dried flowers along with ripe strawberry and cherries. The wine moves across the palate with broad curves, with sweet rhubarb and glossy red fruits girded by tannins that evoke resinous spice pods. Freshness builds in the back end before gentle notes of coffee, iron and woody herbs lace the long finish.

VINTAGE & WINEMAKING:

The 2022 vintage challenged us when September heat kicked in, much like '17 and '20 vintage but more persistent. We had to be extra vigilant about nailing the pick date, as warm nights rob the fruit of precious acidity. We picked just in time, and there was ample acidity to support our usual regime of stem inclusion.

The clones that comprise this cuvee, Pommard and Mt. Eden, were loaded into tanks with 32% whole clusters. We immediately inoculated with our house native yeast (cultured from grapes picked during sampling), then pumped the wine over twice daily until it was dry. We left it on the skins for a few more days for further extraction. The wine aged on fine lees in French oak barrels (33% new) for 15 months, then was bottled without fining or filtration.

BLEND 100% Pinot Noir, Heritage clones Pommard & Mt. Eden

VINEYARDS Fe Ciega

AVA Sta. Rita Hills

ALCOHOL 13.0%

VINIFICATION open-top fermentation with 32% whole clusters

BARREL AGING 14 months in French Oak barrels, 33% new

TOTAL PRODUCTION 204 Cases

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