



2022 PINOT NOIR

FE CIEGA, 'DISCÍPULO'

STA. RITA HILLS

TASTING NOTE:

Our Fe Ciega Discípulo showcases the fruity radiance and mouthwatering freshness of Pinot Noir from the Sta. Rita Hills. To that end, this wine is comprised of the Dijon clones we have planted at Fe Ciega, which were selected to produce riper flavors in marginal climates.

The 2022 vintage is on the more delicate side, ruby red and translucent in the glass. It's anything but shy on character though. The aromas are effusive and inviting. Red fruit is center stage with cherry and blood orange, along with a chorus of flowers, baking spices, and tilled earth. The palate gives satiny cherry and raspberry up front, then mushroomy savor builds while spicy tannin plays with a supple and salivating salinity.

Discípulo is crafted around immediacy and lightness of being, but there's still an inner seriousness that's inherent to Fe Ciega. More earthy facets come forward as the wine mingles with air, while it also builds structure and curvature. This wine will age, no doubt, but it's delicious right out of the gate.

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, but we did have to cut back on stem inclusion to preserve the wine's freshness.

The Dijon clones that comprise this cuvee, 115 and 667, were loaded into tanks with 12% 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 - 66% Clone 115, 25% Clone 667, 9% Pommard

VINEYARDS Fe Ciega

AVA Sta. Rita Hills

ALCOHOL 13.0%

VINIFICATION fermented with native yeast using 12% whole-clusters

BARREL AGING 15 months in French oak barrels, 33% new

TOTAL PRODUCTION 277 Cases

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