



# 2023 PINOT NOIR FE CIEGA, 'DISCÍPULO'

STA. RITA HILLS

## TASTING NOTE:

Fe Ciega vineyard, which Adam purchased in 2021, is organically farmed right in the middle of the “Pinot Bowl” of the Sta. Rita Hills. It’s surrounded by other legendary vineyards that are likewise planted on the clay soils found in the seminal southern part of the appellation.

‘Discípulo’ captures how Pinot Noir from this locale melds mouthwatering fruit and earthy, saline savor. That’s through using mostly Dijon clones (115 & 667), which bring more radiance to the wine compared to the more broody and muscular sister cuvee, ‘Devoto.’

This 2023 bottling maintains an immaculate sense of balance while exploring a darker-hued intensity than we saw in the first two bottlings of Discípulo. It’s stacked with aromas of Chinese five-spice, fresh tarragon, hibiscus, and suede, and beneath there’s a sultry promise of the dark red fruit you’ll find on the palate. The fruit is both lusciously textured and bright, while a strong mineral backbone carries the wine into a finish marked by spicy persistence, supple salinity, and a fine frame of French oak.

## VINTAGE & WINEMAKING:

2023 will go down as one of our all-time dream vintages. Budbreak came late and the weather stayed cool throughout the growing season. The hangtime was unprecedented; it was the first year that we have ever picked Pinot Noir in October.

Discípulo is comprised mostly of the Dijon clones 667 and 115, but this bottling includes a bit of Pommard, too. The grapes were hand-picked in the middle of the night on October 4th. Once at the winery, we loaded them into small tanks with an average of 12.5% whole clusters. We immediately inoculated with our house native yeast (cultured from grapes picked during sampling), then pumped the wine over once daily until it was dry. The wine aged on fine lees in French oak barrels (20% new) for 15 months, then was bottled without fining or filtration.

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**BLEND** 100% Pinot Noir - 50% Clone 667, 25% Clone 115, 25% Pommard

**VINEYARDS** Fe Ciega

**AVA** Sta. Rita Hills

**ALCOHOL** 13.5%

**VINIFICATION** fermented with native yeast using 12.5% whole-clusters

**BARREL AGING** 15 months in French oak barrels, 20% new

**TOTAL PRODUCTION** 472 Cases

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