



Pinot Noir, "Knox Alexander"

Named after Jim Clendenen's son Knox, this wine represents the finest lots of Pinot Noir from the Santa Maria Valley appellation; in this case our estate Le Bon Climat and Bien Nacido Vineyard. These two vineyards, separated only by the Sisquoc River, have slow growing vines planted in well drained poor soils, which produce really distinctive Pinot Noir. Both vineyards struggle to yield much most years, but the small amount that is harvested is of amazing quality. Santa Maria Valley Pinot Noir has a distinctive fruit character of cherry, cranberry, red currant, rose hip and sage that is well displayed in Knox Alexander Pinots. It is a well structured, complex wine that becomes even more remarkable as the wine ages and integrates.

AT A GLANCE	
APPELLATION: Santa Barbara County VINEYARD: Bien Nacido, Le Bon Climat	HARVEST: September 5, 2019
	ALCOHOL: 13.5%
	ACIDITY: 6.1 g/L
VARIETAL: 100% Pinot Noir COOPERAGE: 22 months 100% new François Frères French oak	pH : 3.46
	RESIDUAL SUGAR: <0
	SUGGESTED RETAIL: \$65

Tasting Notes

The Pinots of Santa Maria Valley appellation are known for their fragrant, spicy, ethereal bouquet. This wine does not disappoint. Aromas of Bing cherry, cranberry, red currant, rose hip and dark chocolate are apparent with an intriguing scent of underbrush buried deeper in the wine. Flavors constantly evolve starting with raspberries and moving to dark cocoa. In the backgroound is french oak vanillin and balanced tannins. It is very focused on the palate, in a tight, racy style.

From The Winemaker

The grapes for Knox were hand-harvested and vineyard sorted in the early morning. After destemming, the must was fermented in 5-ton, open-top fermenters, and punched down by hand twice daily. Post-fermentation, the must was pressed and pumped into 100% new François Frères french oak barrels and left for 22 months, with a gentle racking after 12 months. It was then bottled without filtration. The clarity and color of this wine are beautiful.

Food Pairings

This wine is masculine and rustic, and pairs well with wild game, roast duck, porcini mushroom rissoto, and grilled steak.