



2020

Pinot Noir, “La Bauge Au-dessus”

La Bauge Au-dessus translates as a “wild party upstairs”. Our original bottlings were from the hillsides of Bien Nacido Vineyard and we have returned to that format this vintage. The intent of the wine is to create a classic Santa Maria Valley Pinot Noir with great aromatics and Old World character. It has a more integrated structure and suppleness early on, making it enjoyable now, though it will continue to age handsomely. The key word is balance. A balance of oak and fruit, a balance of tannin and acid, and a balance elegance and intensity. This supple, delicious Pinot Noir does not compete with food but maximizes the dining experience by complimenting whatever it is paired with.

AT A GLANCE

APPELLATION:
Santa Maria Valley

VINEYARD:
Bien Nacido

VARIETAL:
100% Pinot Noir

COOPERAGE:
20 months, 50% new François Frères French oak barrels

HARVEST: September 2020
(multiple pickings)

ALCOHOL: 13.5%

ACIDITY: 6.1 g/L

pH: 3.53

RESIDUAL SUGAR: <0

SUGGESTED RETAIL: \$35

Tasting Notes

The complex, Old World character of dried cherry/cranberry, rose petal and cedar with subtle notes of leather and dark chocolate is reminiscent of an aged Burgundy from a superior domaine. La Bauge’s hallmark is its remarkable integration and imminently drinkable character, which this has in abundance.

Food Pairings

A wonderful pairing with oak grilled lamb chops, truffled potatoes, smoked turkey or a hearty stew.

From The Winemaker

The fruit is entirely from the highly regarded Bien Nacido Vineyard. The grapes were hand harvested and the Pinot Noir fermented in 5 ton open-top fermenters, which are punched down once or twice a day. These punch downs breakup the cap of skins that rises to the surface back into the juice so the fermentation process extracts the best part of the Pinot grapes. The wine is pressed to complete dryness then transferred to barrel with moderate lees. Our “La Bauge” Pinot Noir is aged in 50% new French oak barrels made by the cooper François Frères. The wine was carefully racked in the spring and then put backed to barrel. Total barrel aging was 20 months.