

# LONER

2012 SantaRitaHills PinotNoir

Produced & Bottled by Sanguis  
Santa Barbara, California

## R12 - *sb*

### John Sebastiano Vineyard

There are (for the first time) two Loner Pinots Noir from the 2012 vintage; both of them made from the John Sebastiano Vineyard, located in the Sta. Rita Hill appellation near Santa Barbara, and both made in identical fashion as far as winemaking goes: natural yeast fermentations, raised in neutral oak barrels, never racked, etc. However, they're made from different vineyard blocks and clone selections and most importantly, fermented with substantially different percentages of whole cluster inclusion. As is the point of the Loner project, these wines tell the story of where they're from (on a very granular level, down to the specific vineyard block), and what those qualities suggested as far as winemaking goes (in this case, the choice of what degree of whole clusters to use).

R12 - *sb* - Equal parts animal and purity of fruit, there is a nervy quality to this one and the freshness of a crisp ocean breeze. In coming years, more elegance will take the place of the current spry youthfulness (read: drink R12-a early, and give this one a bit of time. I love it now, but I will love it even more later). Vibrant red currant and dark blueberry ride on the brooding darkness of a Northern Montana pine forest in the fading afternoon light after a mixed day and no certain indication of what the night holds.

General direction for Food to serve with this bottle: Lamb or beef, or pizza

Music: "Sunshine Raga" from Davy Graham and "My Man's gone now" from the 1970's Miles Davis 'We want Miles' album.

**Ideal temperature:** Just above cellar temp ~ low 60's to start

**Decanting:** Yes, always a good idea if possible. Several hours would be best, but even 20 minutes does wonders.

**Recommended stemware:** large Burgundy bowl

## VITALS

Varietals	Pinot Noir 100% (25% whole cluster)
Vineyards	John Sebastiano
Harvest Dates	September 20, 2014
Yields	1.5 tons / acre 1.25 lbs/vine
Brix (at harvest)	24.0
Alcohol	14.4%
pH / TA	3.55 - 3.6 / 5.3 - 5.6
Barrels / Coopers	228L French Oak, 100% seasoned
Barrel Aging	18 months
Rackings	None
Filtering / Fining	None
Bottled	Spring 2014
Production	120 cases
Release	Fall 2014
Suggested Retail Price	\$75