

SAMSARA

SAMSARA "LAS HERMANAS" PINOT NOIR, STA RITA HILLS

STARITA HILLS • CALIFORNIA • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

The Estate

SAMsARA Wine Company was founded in 2002. The winery name is a Sanskrit word meaning "the eternal cycle of life" representing "the eternal cycle that" "every vine and wine goes through in its lifetime." SAMsARA's philosophy of pristine and healthy fruit allows for a non-manipulated wine-making process. SAMsARA's fruit is grown in ¾-acre plots of personally selected rows in various Sta. Rita Hills vineyards.

Wine Making

Hand-harvested from the Las Hermanas Vineyard, which is planted on six different soil types, all of marine origin. 50% whole-cluster fermentation, pressed with an ultra-gentle stainless steel basket press in an 8-hour cycle, and fermented in small lots (2 tons) with native yeast only. Year-round barrel maturation at 55 degrees • No fining, no filtering, and two racking and two SO₂ addition prior to boiling. Aged 22 months in 25% new French oak and 12 months in bottle.

Food Suggestions

Pairs well with beef, veal, deer, venison, and poultry dishes.

TASTING NOTES

Medium ruby, the 2018 Pinot Noir Las Hermanas Vineyard has bright cranberry and pomegranate fruits with tones of tobacco leaves, aniseed, graphite and lemon peel. The medium-bodied palate is grainy and fresh with intense, spicy fruits and a long finish loaded with fragrant floral perfume.

Pinot Noir grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Sustainable
- ABV%: 14
- Class: Red

REVIEWS

Wine Enthusiast | 92

WWW.SAMSARAWINE.COM/ENVIRONMENTAL-STEWARDSHIP/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

