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BEVX REPORT

August
2019

ETUDE FIDDLESTIX VINEYARD PINOT NOIR SANTA RITA HILLS 2017

Analysis

2017 was a challenging vintage for Pinot Noir in many respects resulting in smaller crops. However, the concentration of fruit in this wine is clearly evident so we consider it a blessing of sorts. This wine is purely a reflection of its place of origin, the famed Fiddlestix Vineyard. The vineyard is a few miles inland and receives near constant marine influences of fog and coastal breezes. The temperatures here rarely break the mid 70's. A variety of clones are planted here offering variety while being 100% Pinot Noir. Etude masterfully crafts this wine allowing the fruit to speak. This wine is rested in French oak (25% new) for a period of 12 months imparting a subtle oak accent. Brilliant.

Cool Grade = A | Value Grade = B+

Tasting Note

Brilliant, medium ruby/purple color. The nose is moderately intense offering scents of raspberry and red cherry with supporting notes of violet, plum, thyme, and wet river stones. The palate echoes the nose delivering a red fruit-driven core with flavors of ripe, freshly crushed red fruits, Chinese five spice, and sweet oak. The finish is long and lingering with supple tannins. Medium-bodied and perfectly balanced with a rich yet vibrant texture.

How to Enjoy

Enjoy now and over the next five years. Decant this wine to experience this wine's full potential. Serve with seared duck breast.



Country: USA

Region: California

Appellation: Santa Rita Hills

Varietal: Pinot Noir

Retail Price: \$50

ABV: 14.1%



95 POINTS

MORE THAN THE SCORE

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