

2022 Reserve Pinot Noir

STA. RITA HILLS

VINTAGE: 2022

Varietal: 100% Pinot Noir

AVA: STA. RITA HILLS

Grower/Ranch: 70% Fiddlestix, 30% Radian

PRODUCED & BOTTLED BY: RUSACK VINEYARDS, SOLVANG, CA

BOTTLING DATE: JULY 2023
CASES PRODUCED: 174 CASES

RETAIL PRICE: \$60.00

RELEASE DATE: SPRING 2024

FERMENTATION: TEN DAY FERMENTATION FOLLOWED BY A 20

day extended maceration in 1 ton open bins with regular hand punch downs

AGING: 11 MONTHS

100% French Oak (43% New)

BOTTLE ANALYSIS: ALCOHOL: 14.3%

PH: 3.76

TA: 0.544g/100m1

TASTING NOTES: SHOWCASING CLASSIC STA. RITA HILLS

CHARACTERISTICS, OUR RESERVE PINOT

Noir is a great example of the

OUTSTANDING TERROIR-DRIVEN WINES THAT
THIS AREA CAN PRODUCE. ENTICING AROMAS
OF BRIGHT RED CHERRIES, RED RASPBERRIES
AND COLA JUMP FROM THE GLASS WHILE, ON
THE PALATE, FLAVORS OF BLACK CHERRY AND
CINNAMON BLEND WITH VELVETY TANNINS
FOR AN ELEGANT, SILKY MOUTH FEEL.



The grapes for this wine come from two wonderful Sta. Rita Hills vineyards: Fiddlestix and Radian, both located on the western edge. After a pre-dawn harvest, the fruit was promptly delivered to our winery and, while still cool from the night air, the grapes were gently de-stemmed, cold soaked for 24 hours and fermentation started. For the following ten days of maceration, the must's cap was punched down by hand at least twice each day. The resulting wine was transferred into a mixture of new and older French oak barrels, and aged for 11 months prior to being bottled, unfiltered.