

2020 PINOT NOIR

FE CIEGA

STA. RITA HILLS

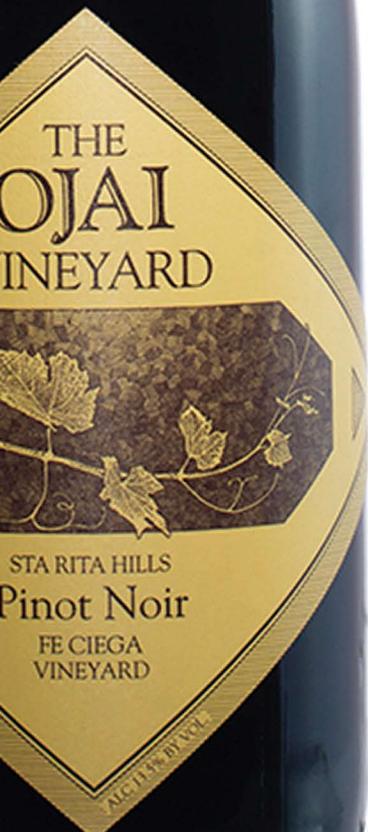
Like most of our vineyards, Fe Ciega benefits from the constant moderation that the nearby ocean provides. In a hot, sunny vintage like 2020 the wine speaks to that sunshine, while still showing a precise sense of balance. There's a ripe generosity to the aromas, with exotic spiced cherry compote swaddled in earthy scents of iron ore, warm clay, and sandalwood. Even with only 12.5% alcohol, the palate is broad and rich. Juicy ripe cherries mingle with framboise, Chinese five-spice, then there's a persistent thread of red rose enlivening the finish. Per usual for Fe Ciega, there's a nice clench of minerally tannins that help frame all the lushness you find here.

VINTAGE & WINEMAKING: We brought this fruit in just before the monstrous Labor Day heatwave. It was plenty ripe by then, thanks to all the preceding sunshine. Out of the six bins we harvested, one whole-cluster bin was unloaded first (17% whole-clusters total). Then we pumped the juice over throughout fermentation and left the wine on skins for three days after it reached dryness.

2020 was the first year that we opted to use no sulfites until just before bottling. We've found that helps us extract all the positive aspects of stems while minimizing overt greenery. That means we have to inoculate with yeast immediately to stay ahead of bacteria, so we have to skip a cold soak. Instead we round out extraction by leaving the wine on its skins for a few days after becoming dry. We aged this wine in French oak barrels (44% new light toast wood) for 16 months, then added a minimal effective dose of sulfur and bottled the wine unfiltered and unfinned.

VINEYARD: Fe Ciega sits on a south-facing mesa above the Santa Ynez River. It's in the western-central portion of the Sta. Rita Hills, in an area that local winemakers call "The Pinot Bowl" because many of the top vineyards of SRH are within sight here. We've produced Pinot Noir from Fe Ciega since 2003. It has been one of Adam's favorite wines since, so he leapt at the opportunity to purchase the vineyard and land at the beginning of 2021.

The soil here is a deep clay loam called Tierra soil, which helps contribute a brawny structure and depth to the wine. There are four clones of Pinot Noir planted—the heritage clones, Pommard and Mt. Eden—along with two Dijon clones, 115 and 667. The wine is always a composition of all of them.



BLEND 100% Pinot Noir

VINEYARDS Fe Ciega

AVA Sta. Rita Hills

ALCOHOL 12.5%

VINIFICATION open top fermentation with 17% whole clusters

BARREL AGING 16 months in French oak, 44% new

TOTAL PRODUCTION 207 Cases

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THE
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