

Solomon Hills Estate

Pinot Noir

THE FACTS

COUNTRY: USA - CA

REGION: Santa Barbara County

APPELLATION: Santa Maria Valley

CEPAGE: 100% Pinot Noir

WINEMAKING: Hand-harvested at night. Fermented with native yeast and full malolactic fermentation. Clones Pommard, 667, 777, and 115 aged 16 months in French oak (40% new), bottled unfiltered and unfiltered.

ALCOHOL BY VOLUME: 13.5%

AGING: Aged 16 months in French oak; 40% new

THE STORY

Planted by the Miller Family in the late 1990s, Solomon Hills Vineyard lies just 10 miles from the Pacific Ocean, making it the coolest site in the Santa Maria Valley. The strong coastal influence extends the growing season, allowing grapes to develop vibrant, complex flavors while maintaining bright acidity. Winemaker Anthony Avila crafts the Solomon Hills wines using the same barrels and aging regimen as our Bien Nacido Estate wines—highlighting the distinct personality that comes purely from the vineyard's unique terroir.

THE ADJECTIVES

OVERALL: Aromatic & Powerful

AROMAS / FLAVORS: Tarragon, Sage, Potpourri, Blueberries, Cherries, Warm Spice

MOUTHFEEL: Silky & Viscous

THE SELLING POINTS

Aromatic Coastal Pinot Noir with Depth & Finesse

PAIRINGS: Duck Breast, Mushroom Risotto, Grilled Quail, Roasted Root Vegetables

