

LIQUID FARM



2016 “SBC” PINOT NOIR

WINEMAKING: 10% whole cluster;
10% new French oak, 90% neutral;
aged for 15 months in barrel

VINEYARDS:
54% Solomon Hills, 23% Bien Nacido,
23% Spear

PROFILE:
NOSE/PALATE Red Raspberry, bing cherry, sandalwood,
leather, fresh tobacco, earth, and baking spices.

OVERALL mild tannins, medium plus acidity

THE STORY:

Liquid Farm has grown from a passion for Chardonnay that is food friendly, balanced and exhibits the finesse typically found in the old world wines we’ve enjoy drinking. From our inaugural vintage in 2009, we planned to remain focused exclusively on Chardonnay (and Rosé). Yet when a wonderful opportunity arose to work with excellent fruit, we couldn’t resist. 2014 marked our very first vintage working with Pinot Noir and we’re continuing to do so. As with all of our bottlings to date, we let the wines in barrel dictate their fate based on their inherent profiles and personalities.

Our Santa Barbara County Pinot Noir (or ‘SBC’ for short) utilizes fruit from some of the best vineyards in our area. The 2016 vintage includes old-vine Bien Nacido, Solomon Hills, and the certified organic Spear Vineyard. We aim for this wine to be approachable and “showy” in its youth but with the structure and potential to age for many years.