

# LIQUID FARM



## **2017 “SBC” PINOT NOIR**

**WINEMAKING :** 10% whole cluster;  
20% new French oak, 80% neutral;  
aged for 10 months in barrel

**VINEYARDS :**  
62% Spear, 19% Peake Ranch, 6% Radian  
13% Sanford & Benedict

**PROFILE :**  
**NOSE / PALATE** Red Raspberry, cherry-cola, chantrelle,  
leather, freshly cut herbs, 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 2017 vintage includes the certified organic Spear Vineyards, Peake Ranch, Sanford & Benedict, and Radian. We aim for this wine to be approachable and “showy” in its youth but with the structure and potential to age for many years.