

the hilt

The Hilt champions pinot noir and chardonnay from the climate margins of California's coastal winegrowing regions—Santa Barbara County's Sta. Rita Hills and Santa Maria Valley AVA's prominent among them. Two schools of winemaking form The Hilt's view of chardonnay and pinot noir:

THE OLD GUARD

The Old Guard wines encompass a restrained elegance and balance. Flavor and textural elements take on a new complexity—and minerality is often more notable. The aromas and flavors of The Old Guard tend to be more savory, and quietly forceful. A rooted sensibility overtakes brash exuberance.

THE VANGUARD

The Vanguard focuses on what is new in the world, if you will, which is often anchored by wines that are produced with lusher, fleshy, fruit-driven qualities—often referred to as baby fat—a style that owns a distinct place in the chardonnay and pinot noir field. The aromas and flavors in The Vanguard are more round and more forward—bristling with enthusiasm and elegance.

2012

THE OLD GUARD
PINOT NOIR
SANTA RITA HILLS

CASES: 200
ALC: 14.1%
BARRELS: 30% new French oak, 70% neutral French oak

The lifted and spiraling nose becomes evident as soon as one pops the cork. White truffle, soy, balsamic, white pepper and black plum. Resinous pine and wet soil. The smell of fresh mushrooms. It is driven by earth on the nose and initial attack, but quickly moves above the ground with intense notes of black cherry dominating the core. Red fruit continues to emerge on palate with raspberry and red plum followed by the first notes of cocoa powder and dried leaves. It stays fresh with an almost minty coolness on the palate. The finish again focuses on earth with elegant chalky tannin. A young wine with nothing but greatness ahead. Liquid silk.

— *Matt Dees, Winemaker*

94+ Points

The Wine Advocate August 2014

94 Points

Vinous Antonio Galloni July 2014

