

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.

2010

THE VANGUARD
PINOT NOIR
SANTA BARBARA COUNTY

CASES: 965
ALC: 14.4%
CLONES: Pommard, Mt. Eden and 667
BARRELS: 35% new French oak, 65% neutral French oak

Aromas of dried roses, candied cherries, juniper and cinnamon spice spiral out of the glass. With time the nose moves to darker notes of dried leaves, black pepper, black licorice, cacao and blackberry. An exotic, dense and powerful pinot noir, it showcases the remarkable concentration of ripe fruit that defines the 2010 vintage. Both sweet and savory, it maintains terrific tension between the dense, chewy fruit and the bright Santa Barbara acidity. A hint of toasty oak and the telltale smoky nuance of our old vines adds charm and complexity to the black cherry dominated finish.

90 Points

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