

# 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.

## 2009

THE OLD GUARD  
PINOT NOIR  
SANTA BARBARA COUNTY

CASES: 310  
ALC: 14.2%  
CLONES: 667, 777 and 4  
BARRELS: 25% new French oak,  
medium toast

On display here are the multifaceted, complex voices of the old vines, with black plum, black cherry, white smoke, white pepper, cured meat and wild fennel. Dried leaves, pine forest underbrush and roots. Towering nose. Tapenade and raspberry jam. Elegant, regal. Similar in density to its Vanguard counterpart, but more pronounced red fruit and a velvet-like texture that moves the wine suavely across the palate. Soulful and deep like a saxophone solo. Seamless and refined red fruit and herbs. Intense and nuanced with a soft finish padded by fine-grained tannin.

