

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.

2013

THE OLD GUARD
PINOT NOIR
STA. RITA HILLS

CASES: 265
ALC: 14.1%
BARRELS: 10% new French oak, 90% neutral French oak

Earthy and reticent at first, but with air it dramatically opens to display a towering nose of wild bramble fruit and spicy stem notes. Immediate structure and dustiness on the palate from the stem inclusion. Green and black. Lively and fresh in addition to its ripeness and elegance. Essence of black tea and dried strawberry. Additional savory hints of bresaola and dried porcini. Pretty black licorice and candied cherry dominate on the perfumed and gently tannic finish.

— *Matt Dees, Winemaker*

93+ Points

The Wine Advocate August 2015

95+ Points

Vinous Antonio Galloni 2015

