

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 OLD GUARD
PINOT NOIR
STA. RITA HILLS

CASES: 197
ALC: 14.2%
CLONES: Mt. Eden
BARRELS: 25% new French oak, 75% neutral French oak

Slower to release its charm than its more extroverted Vanguard counterpart, the secretive and mysterious Old Guard begins to show its true colors after a few hours in the decanter. Delicate floral aromas are quickly joined by savory notes from the old vines. Raspberry, mint and cherry aromas mingle with smoked meat, tobacco, cracked pepper and fresh mushroom. It maintains a delicacy and elegance that shines through on the palate. The texture is reminiscent of velvet with sweet red fruit and a welcome hint of complex cured meat and spice. It remains subtle for all of its power and weight and finishes with lingering notes of tart cherry and baking spice. The tightly coiled structure of this wine should certainly reward patience in the cellar.

92 Points
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