

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.

2008

THE VANGUARD
PINOT NOIR
SANTA BARBARA COUNTY

CASES: 167
ALC: 14.1%
CLONES: 667, 777
BARRELS: 35% new French oak

Exotic and dramatic nose of dried tobacco, pine needles, forest floor, mushrooms, dark cherries and faint cigar smoke that gives way to the bright red core of fruit that dominates many of the 2008 pinot blends from Santa Barbara County. Seductive layers of lifted cherry, plum and raspberry swirl out of the glass. Dried cherry flavors lead the attack on the palate, expanding to reveal the immense density of this blend. Herbal notes and pepper spice chime in and expand through a finish marked by suave, velvet red fruit and subtle stem tannins that accumulate slowly and keep the fruit lively.

