

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 lush, 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.

2012

THE VANGUARD
PINOT NOIR
SANTA RITA HILLS

CASES: 980
ALC: 14.1%
BARRELS: 45% new French oak, 55% neutral French oak

A pinot that exists more in the dark spectrum with blackberry, black cherry and cinnamon notes. Baking spices and black licorice. Very young at this stage. On the palate it is rich, dense and delicately resinous. With more time and air, the palate expands further and reveals subtle notes of toasty oak. Considering how tightly wound it remains, it is remarkably powerful both in structure and texture. A wine to decant now or leave to evolve in the cellar. Muscular and densely packed with fruit. A wine with incredible youthful exuberance and a very bright future.

— *Matt Dees, Winemaker*

93+ Points

The Wine Advocate August 2014

93 Points

Vinous Antonio Galloni July 2014

