

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 VANGUARD
PINOT NOIR
STA. RITA HILLS

CASES: 1450
ALC: 14.1%
BARRELS: 40% new French oak, 60% neutral French oak

Dark and vinous. Driven by black fruit and spice, cigar and smoke. Loads of black licorice, cracked black pepper and black cherries. Exotic aromas of wild fire through chaparral. Resinous and vinous. Cherry liquor and enough fruit sweetness to stand up to the big and chalky tannins of the 2013 vintage. Notes of dried leaves and sage on the finish followed by tannins that fill the palate with lovely dusty notes of cigar and baking spices.

— *Matt Dees, Winemaker*

91+ Points

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95 Points

Vinous Antonio Galloni 2015

