

Brewer - Clifton

The Santa Rita Hills AVA is the sole driving force behind our brand, and with each passing year we gain more and more confidence in the wines produced from the appellation. This well defined area offers one of the longest, coldest and most windswept growing seasons of anywhere in the world, all dictated by the ferocious Pacific Ocean influence from nearby Point Conception. That oceanic severity, coupled with an intriguing diversity of marine-based soils consistently lead to very dynamic and expressive wines which still maintain great purity and precision. The wines' intensity is further amplified during a harvest such as 2003, where a very early bud break and poor Spring fruit set lead to miniscule yields (even more dramatic than the low yielding 2002 harvest).



2003 Vintage

Pinot Noir, 2003, Ashley's, Santa Rita Hills

Smoked meats, soy and menthol aromas followed by white cranberry, lavender and soy flavors reminiscent of amaro. Medium weight and
4,320 bottles produced

Pinot Noir, 2003, Cargasacchi, Santa Rita Hills

Chambord, myrtle berry and white watermelon rind aromas followed by red Jolly Rancher, rich stone fruit and chalk-like cocoa powder flavors. Massive, complicated and stratified on the palate.
3,120 bottles produced

Pinot Noir, 2003, Clos Pepe, Santa Rita Hills

Black cherry, blackberry and dried dark fruit aromas followed by flavors of black tea, soy and raw meat. Massive and incredibly persistent on the palate.
576 bottles produced

Pinot Noir, 2003, Melville, Santa Rita Hills

Dark bitter cocoa, tar and cassis aromas followed by blood orange, tobacco and fig flavors. Very rich and complex, bordering on sinister in the mouth.
840 bottles produced

Pinot Noir, 2003, Rancho Santa Rosa, Santa Rita Hills

Rose petal, orange rind and Virginia shade tobacco leaf aromas followed by white cherry, milk chocolate and roasted root vegetable flavors. Firm yet very elegant texturally.
2,280 bottles produced