

the wine trust

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Background

Winery: Liquid Farm

Country: US

Region: California – Santa Barbara

Description: In less than a decade, Liquid Farm has gone from the founder's longtime dream to one of the most acclaimed of California's Third Wave of wine producers. Winemaker James Sparks crafts chardonnay and pinot noir bottlings that merge an old-world sensibility of high-acid, low-alcohol, minimal-intervention wines with the unique vinous bounty of Santa Barbara's Santa Rita Hills AVA.

Wine Notes – 2020 Liquid Farm Santa Barbara County Pinot Noir

Founder Jeff Nelson and winemaker James Sparks have positioned Liquid Farm as one of California's top producers of Burgundian varietals by crafting old-world style, unmanipulated, mineral-driven wines that faithfully reflect the terroir of the beautiful cool-climate Central Coast. In 2014, Liquid Farm began crafting a Pinot Noir to go along with their award-winning Chardonnays. The Liquid Farm Santa Barbara County Pinot Noir is sourced entirely from Sta Rita Hills vineyards, from some of the area's top growers, including famed Sanford and Benedict and La Rinconada vineyards. This classically-styled, berry-driven Central Coast gem has notes of lavender, maraschino cherry, raspberry, leather, and fresh tobacco. It deftly balances characteristic California ripeness and fruit with hints of earth and minerality that evoke Burgundy's delicacy and sophistication.

Technical Specifications

Varietal Composition:	100% Pinot Noir
Vineyard Region:	Santa Rita Hills – 47% Kessler-Haak, 29% La Rinconada, 12% Sanford & Benedict, 12% Radian
Production Volume:	500 cases
Vine Age:	20-40 years on average
Vineyard Characteristics:	Calcium-rich loam and clay, shale, east and north facing
Wine-Making / Vinification:	Hand-harvested 95% destemmed / 5% whole-cluster, 3-week fermentation using native yeast in stainless steel open-top fermenters, gentle punchdowns twice per day and a gentle press into barrels Aged 10 months in 60-gallon neutral oak barrels, light filtration, followed by 8 months of bottle aging. Minimal sulfite usage
Alcohol / Volume:	13.0%