

PENCE

VINEYARDS & WINERY



WINEMAKER & WINEMAKING

It is our sincere wish that our wines transport you to another place; that they are representative not only of their varieties and the terroir of our site, but also of the profound mystery Mother Nature has to offer. Towards this end, our team has established the highest aspirations for our vineyard and our wine program. It is a purposeful endeavor, in that everything was done very deliberately and without regard to cost to achieve the highest level of quality in our wines. Our philosophy in the cellar is driven by restraint, balance, freshness and site. If our wines express typicity, it has much more to do with our terroir and viticulture than with anything we have done in the winery. We strive for honesty and elegance in our wines, reflecting the beautiful landscape where our grapes are grown, the richness of the clay soils feeding their roots, and the abundant sunshine that provides life's energy. The colors, aromas, and flavors in each bottle are the pure manifestation of our vineyard and our efforts to support it.

Our wines are made by Sashi Moorman and John Faulkner, who are known for their brilliant winemaking talents and for making balanced, complex and terroir-driven wines.

Our Chardonnays strive for transparency and elegance and are fermented in a combination of neutral to 25% new French oak, large foudre and stainless steel. Once in barrel the wines are not disturbed by stirring and complete malo-lactic fermentation. For Pinot Noir, we see the cluster as an inherent part of the vineyard and ferment as whole-bunch in varying levels depending on the vintage. Elevage is a combination of neutral wood to 25% new French oak depending on vineyard block and Sashi's goals. Our Syrahs are almost always fermented entirely as whole-cluster and then aged for 2 years in neutral foudre, large 500 gallon casks, to emphasize the beautiful cold climate aromas and aesthetics. Our Estate Gamays are fermented carbonically and often blended with Pinot Noir producing our own little Passetoutgrains (PTG). All wines are fermented entirely with native yeasts and all reds are fermented in concrete.

All of our grapes receive the utmost care in their translocation into fine wines. We employ old world methods and protocols, modeled after centuries of experience in Burgundy and the Rhone. In the Burgundian tradition we regard ourselves as vigneron – not winemakers, and strive to achieve purity and focus in every bottle we produce. Pinot Noir, Gamay and Syrah are all handpicked into small baskets and carefully transported to the winery, with every effort made to protect the clusters from damage. The grapes are hand sorted, then destemmed or left whole cluster, depending upon various factors such as lignification. The processed grapes are then transferred to four-ton concrete tanks for primary fermentation. Open top tanks are used for Pinot Noir and Syrah, while Gamay (and co-fermented PTG) experience carbonic fermentation in sealed vessels. Because of our vineyard's organic farming, no yeasts are added beyond the native yeasts indigenous to the grapes. There are no temperature controls or other manipulations to the process.



STA. RITA HILLS · SANTA BARBARA COUNTY