

# MAIL ROAD

## *"A commitment to a place..."*

**VINEYARD:** Established in 1989, Mt. Carmel straddles the saddle of a highly-exposed, two-tiered mountain at the center of The Sta. Rita Hills AVA, Santa Barbara County, California.

The vineyard's 22.5 acres are planted to a variety of own-rooted, organically and principally dry-farmed, heritage chardonnay and pinot noir clones.

Heavily influenced by its combination of elevation (800-1000 feet), aspect (steep, south-facing) and soil composition (loose limestone, clay and calcareous deposits) and buffeted by constant winds and dramatic temperature variability, Mt. Carmel produces exceptional fruit, albeit at near intolerably low volumes.



**HISTORY:** The Sta. Rita Hills AVA was still more than a decade from its founding when restaurateur Ron Piazza planted a small, family vineyard on the barren cliffs north of the Santa Ynez River, within sight of the region's founding Sanford & Benedict vineyard.

The vision proved prophetic.

Over almost three decades, Mt. Carmel has consistently produced many of The Sta. Rita Hills' most highly coveted, single vineyard chardonnays and pinot noirs, remarkable for their lean toward site specificity and marked by deep concentration, exceptional depth, textural complexity and laser-like acidity.

In the process, Mt. Carmel has secured an undeniable reputation as a world class chardonnay and pinot noir vineyard.



**MAIL ROAD:** Mail Road Wines, a partnership between Santa Barbara winemaker Matt Dees, Michael Palmer and Ron Piazza, represents the vineyard's first estate program.

Our singular focus: to produce wines of uncompromising excellence and distinction. Wines that represent the paradigm for Sta. Rita Hills pinot noir and chardonnay.

**2016 RELEASES:**

**MAIL ROAD MT. CARMEL PINOT NOIR VINTAGE 2013**

**MAIL ROAD MT. CARMEL BLOCKS 3, 5 PINOT NOIR VINTAGE 2013**

**MAIL ROAD MT. CARMEL CHARDONNAY VINTAGE 2014**

NAME	VINTAGE	BLEND	VINE DENSITY vines/acre	YIELDS tons/acre	HARVEST Dates	BARREL REGIME	OTHER WINEMAKING	BOTTLING Date	RELEASE Date	VOLUME in 9L cases
Mt. Carmel Vineyard Blocks 2, 3, 5 PINOT NOIR	2013	40% 828	2,400	2.9	25-Sept	42% new French oak  58% neutral French oak	100% destemmed  Average of 12-day ferments	Sept-13	Apr-15	240
		20% 115	906	1.4	15-Sept					
		20% 2A	906	2.4	20-Sept					
		20% Mt. Carmel 1	906	1.1	25-Sept					
Mt. Carmel Vineyard PINOT NOIR	2013	85% 828	2,400	2.8	3-Oct	1/3 new French oak 2/3 neutral French oak	6-day cold soak 10% whole cluster 14 days on skins	Mar-14	Apr-15	100
		15% Mt. Carmel 1	906	1.1	1-Oct					
Mt. Carmel Vineyard  CHARDONNAY	2014	45% 828	2,400	3.2	24-Sept	48% new French oak  52% neutral French oak	5-day cold soak 5% whole cluster 13 days on skins	Sept-14	Apr-15	250
		45% 2A	906	2.7	6-Sept					
		5% 667	906	2.8	8-Sept					
		5% Mt. Carmel 1	906	1.2	15-Sept					



**CONTACT:**

**MAIL ROAD WINES  
BUELLTON, CALIFORNIA  
PH: 805.451.4440**

**MAILROADWINES.COM**