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**PRODIGAL | SANTA RITA HILLS AVA, CALIFORNIA**

[www.prodigalwines.com](http://www.prodigalwines.com)

IN 1960, THE FIRST GRADUATING CLASS AT UC DAVIS, STEVE RUSSELL EMBARKED ON A LIFELONG JOURNEY THAT BROUGHT HIM BACK TO CALIFORNIA TO FOUND PRODIGAL WINES.

The name “Prodigal” stems from the career paths that Stephen Russell has taken. As an early (1960) graduate of the UC Davis Enology program, he was the first formally-trained enologist to be hired by the Gallo's. After discovering that corporate winemaking didn't offer the future he had envisioned, and after attempting unsuccessfully to raise the money to purchase Freemark Abbey, with a twenty-something's wisdom he decided to leave the industry. Consternation at the time among those at UCD who had trained him was abundantly evident.



After returning to school (DVM and PhD) and an academic career in cancer research, he and his wife, Mary, returned to California to found Quinta Santa Rosa Vineyard / Prodigal Wines in 2001. The 'prodigal son' had returned!

***Vineyard notes:***

Steeply sloping Quinta Santa Rosa Vineyard is a 4.5 acre estate located on Santa Rosa Road in the Sta. Rita Hills appellation. Its four acres are planted to just Pinot Noir – the eastern block contains Dijon clones 667 (on 3309) and 777 (on 5C) in equal amounts, while the western block consists of clone 115.

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**PRODIGAL 2017 PINOT NOIR**

***Winemaking notes:***

This wine was made exclusively from Dijon clones vines from Quinta Santa Rosa. Clusters were picked by hand in the early pre-dawn hours. After destemming, the berries were cold-soaked with twice-daily punch downs, which yielded deeply colored juice that was then inoculated with Assmanshausen yeast to accentuate varietal character. Twelve days later, free-run and press fractions were collected separately, settled overnight and racked into French oak: 1/3 new, 1/3 1-to-4 year, and 1/3 neutral barrels. Full malolactic fermentation was then induced by inoculating with cultured bacteria. It is true to the clonal character, with good structural balance and nuanced fruitiness that is complemented by hints of spice and earth.

***Tasting notes:***

Ruby accented is known good



garnet in color with aromas of wild black and red fruit – black currant, raspberry by clove, violet, strawberry and spice. On the palate, full bodied as the Sta Rita Hills AVA for with dark black cherry, blackberry, raspberry and a touch of vanilla. Soft tannins with acidity throughout to balance the dark rich fruit. Long and elegant on the finish.

Limited Production of 320 cases.



