

2014 Sandhi product-pdf - Pinot Noir Sanford & Benedict - Amazing SANDHI Pinot Deal!

Why We're Drinking It

** Another great wine typically only found in restaurants. Get it while you can... **

Sandhi is from legendary sommelier Raj Parr and winemaker Sashi Moorman, and from the also-legendary Sanford + Benedict Vineyard in Santa Rita Hills. This is for those who love Burgundy, as that's the style they generally shoot for...expect freshness, elegance, balance, and tons of complexity and floral notes. AMAZING at our price!

Jeb Dunnuck, 90 points: *"The 2014 Pinot Noir Sanford & Benedict is an elegant 2014 that offers classic Sta. Rita Hills notes of dried strawberries, exotics spice, sandy/loamy notes and loads of saltiness. Revealing more floral nuances, and well as plenty of stem character, with time in the glass, this sweetly fruited, seamless red has bright (almost tart) acidity and a clean finish. It will be better in another year or two and keep through 2026."*

Not much to go around! Now with a few years of age on it, this is PERFECT right now, no waiting, just grab the corkscrew the moment this hits your front porch or office! Won't last long...did we mention \$39?! Wow!

Tasting Notes

Upon release, the 2014 Sanford and Benedict Pinot Noir is open, giving, less overtly tannic, and more forward than the 2013 vintage. Tart cherry, ripe strawberry, and ripe red plums dominate the nose. The palate offers a whisper of blue fruit and a pliant texture.

VARIETAL

Pinot Noir

APPELLATION

Sta. Rita Hills, Santa Barbara County

ALCOHOL

13.50

SIZE

750ml

BLEND

Pinot Noir

The Story to Know

Sandhi is a small production California winery focusing on select vineyards from the Sta. Rita Hills in Santa Barbara County. Sandhi was founded in 2010 by Rajat Parr, the wine director for Michael Mina Restaurants, and winemaker, Sashi Moorman.

Ratings

Jeb Dunnuck, 90 points

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