



PROFILE

Santa Barbara, located about two hours north of Los Angeles, is widely considered to be one of the most dynamic winemaking regions in California today, and David Potter is one of the new guard making a name for himself here. In the fall of 2015, wanting to create focused, single-vineyard wines, Potter opened Potek Winery, with a commitment to produce the best possible wines from Santa Barbara's most exciting vineyards. The winery uses a minimalist approach to winemaking. With access to such unique and expressive vineyards, this is the best way to coax out the distinct facets of the individual wines. The wines are mainly aged in neutral oak and are treated as naturally as possible, with no fining or filtration before bottling. The resulting wines speak of their locations throughout Santa Barbara, and are a beautiful survey of the area.



SPECIFICATIONS

Wine: Blanc de Noir

Varietals: 100% Pinot Noir

Appellation: Santa Rita Hills AVA

Location: Rita's crown vineyard, Santa Barbara

Soil: Clay loam with limestone outcroppings

Vineyard Age: Planted in 2007

Vineyard Area: 45 acres

Yield: 1.5 tons/acres

Harvest: Hand harvested in early August

Agricultural Method: SIP certified sustainable 

Production: 100 cases

Vinification: Free run juice used only (to minimize color pickup). Primary fermentation in old French oak barrels for eight months with almost no sulphur dioxide added. Regular lees stirring for the first two months. Secondary fermentation for about 2 years in bottle on the lees before disgorgement.

Alcohol: 12.50%

Residual Sugar: No dosage

Acidity: 8.3 g/l



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