

# 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 cellar. 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 his Assistant, the very able John Faulkner, who is known for his brilliant winemaking talents and for making balanced, complex and terroir-driven wines. After graduating with a degree from Vassar, Sashi started his career as a line cook working in New York and Washington DC having trained under Peter Pasternak, owner of the highly acclaimed Washington DC Restaurants Obelisk and 2 Amy's Pizzeria. In 1996, Sashi left the restaurant world to start a 5 year internship with Adam Tolmach of Ojai Vineyards, one of California's consistently top producers. In 2001 he then joined Stolpman Vineyards as their Winemaker for several years. In addition to this, he also makes the wines for Sandhi and Domaine De La Côte, both projects with well-known Sommelier Rajat Parr, that are known for making site-expressive and balanced Chardonnay and Pinot Noir from the Sta. Rita Hills appellation. He also has his Syrah-driven only winery called Piedrasassi, which focuses on the terroirs of the Central Coast.

Our Chardonnays strive for transparency and elegance and are fermented in a combination of neutral wood, 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.

Sashi and his wife, Melissa, live in Lompoc with their daughter, Juliette. Sashi is a true philosopher and Renaissance Man. He is a very accomplished Chef and owns his own bakery in Lompoc making breads from locally-grown heirloom grains.

