

# 2014 FERRINGTON PINOT NOIR ANDERSON VALLEY



This is the first MacPhail  
Ferrington Pinot Noir  
since vintage 2010

## HARVEST

Date: September 6, 2014  
Harvest Brix: 24.0° to 25.3°

## VINEYARD

Appellation: Anderson Valley  
Vineyard: Ferrington Vineyard  
Clones: 667 | 828 | Pommard

## WINEMAKING

- Grapes are hand-picked, hand sorted twice, 100% de-stemmed
- 5-day pre-fermentation cold maceration
- Blend of native fermentation and ICV-GRE yeast
- Native malolactic fermentation in barrel
- Battonage in barrel once weekly for three months
- Aged 11 months sur lie in French Oak, 26% new, balance once and twice filled
- New French Coopers: Ermitage AV
- Bottled 100% unfinned and unfiltered on August 3, 2015

## BY THE NUMBERS

pH: 3.43 | TA: .64 gms/100ml | Alc: 14.3% | 100% Pinot Noir

## AVAILABILITY

4 barrels, 94 9L cases  
Suggested retail: \$49  
Release Date: Spring 2017

## TASTING NOTES

“Anderson Valley is where it all began for MacPhail, and you can’t begin to talk about Anderson Valley without paying homage to the Ferrington Vineyard. It’s one of the two most easterly vineyards (Anderson Creek shares a fenceline) and is prized by those who love Pinot Noir. In our first bottling since the 2010 vintage, you’ll find bright and lively red cherry notes with Asian Five Spice, white pepper and the expected backbone of Anderson Valley acid, framing herbal notes and a touch of earthiness. Complex and well structured, the wine opens in your glass and offers an ever more satisfying expression of Anderson Valley, the measuring stick for all others.”

