

# 2014 SONOMA COAST PINOT NOIR

## HARVEST

Dates: August 27 - September 23, 2014  
Harvest Brix: 23.3° - 26°

## VINEYARD

Appellation: Sonoma Coast  
Vineyards: Lakeview, Pratt, Mardikian, Dutton Ranch (Thomas Road), Wildcat, Lakeville, Dutton Ranch (Manzana), Sangiacomo (Roberts Road), Susanna's, Putnam  
Clones: 114, 115, Pommard 4, 23, 667, 777, 828, Martini, Calera, Swan

## WINEMAKING

- Grapes from all vineyards were hand picked and hand sorted twice - 100% de-stemmed
- Five day pre-fermentation cold maceration - 14 days total cuvaison on average
- Selection of native and inoculated fermentations
- Selection of native and inoculated malolactic fermentations
- Batonnage in barrel once every week for 3 months
- Aged 11 months *sur lie* in 100% French oak: 40% new | 30% 1 yr. old | 30% 2 yr. old
- New French Oak Coopers: Ermitage AV, Leroi Harmonie, Rousseau Video, Boutes Grand Reserve, Cavin Jupilles, Vicard Symetrie, Gamba CS, Dargaud & Jaegle Bourgogne and Sel. 1, Saury Classic, Radoux Blend, Remond Allier and Vosges

## WINE COMPOSITION

pH: 3.62 | TA: .56 gms/100mL | Alc.: 14.5% | 100% Pinot Noir

## LIMITED RELEASE

2350 9L cases  
Suggested retail: \$40  
Release Date: Fall 2016

## MY NOTES:

"Each vintage we offer a reflection of Sonoma County, and in clearer focus, the Sonoma Coast, in our blend that features select lots from several of our vineyards. An array of Pinot Noir clones leads to a refreshing wine with dominant red fruit, including ripe strawberry and spring cherries. Floral notes, highlighted by heritage rose petals, are offset with white pepper and a touch of vanilla and oak spice. Silky tannins, with medium weight, it once came with a warning: beware, a glass of this wine seems to empty faster than most."

## ACCOLADES FOR 2013

92pts - Catherine Fallis, MS, *Planet Grape* | 91pts - Glen Frederiksen, *WineLinesOnline* | 90pts - Virginie Boone, *Wine Enthusiast*

