

2014 'SONOMA COAST' PINOT NOIR

Release Date:	April 20, 2016
Harvest:	September 29 th and October 5 th , at 24.4 degree brix average
Grape Source:	Umino – Southwest Sebastopol Hall– Southwest Sebastopol
Cases Produced:	350
Malolactic Fermentation:	100%
Aging	Fifteen months in 60 gallon French oak barrels: 50% new from Tonnellerie Sirugue
Technical Notes:	Bottled: December 10 th , 2015 Yield: 3.1 ton/acre average Total Acidity: 6.7 g/L pH: 3.47 Alcohol: 14.1%
The Vintage:	Could the 2014 harvest be on par with the 2007? All those reading these words who are familiar with the 2007 harvest; as to whether it is or is not will have to be your decision. But the undisputed facts are that the vintage came from a wonderful growing season with near perfect timing for all phases; bud break, set, version and harvest were what one would come to expect of a great or nearly great vintage. The yield was such that no one will want for more but not so large that the wines are without weight and color. The true sign of a terrific vintage is that little or nothing needs to be added at the must/juice stage and this vintage being no exception. All lots came in with proper sugars and excellent acids so little or no additions were needed at the fermenter. And in my years of making wine I've found that the less added to wines by us humans, as opposed to nature, the better the wine.
Winemaker's Notes:	A deep ruby color introduces a slightly brooding floral nose of forest floor that opens to a sense of coiled strength in the aromas of this youthful Pinot as it opens with air. Hints of cigar-box and mushroom along with red raspberry and currants become apparent on the palate. Zesty, forthright and rich mouthfeel predicts and finally gives way to a dark core of cherry and grenadine that is neatly counter-pointed by savory notes of roasted grain and tobacconist-shop spice with an impressive smooth and polished tannic grip that finishes long and round. This lofty bottling should reach its peak in another two or three years, but it can be enjoyed now.