



PINOT NOIR

CARNEROS

Since 1969, we have showcased the incredible ability of Carneros vineyards to produce Pinot Noir characteristic of the appellation. With crisp acidity and tight structure, these wines exhibit that spicy berry fruit you look for in a Carneros Pinot Noir. Year after year, this proves to be one of the most expressive wines we make.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:
100% Pinot Noir

Flavor descriptors:
A sip of our 2014 Pinot Noir combines juicy strawberry, raspberry and dark cherry fruit with sage and sweet spices of cinnamon and clover with an intriguing earthiness on a silky palate that is both refreshing and indulgent.

Wine analysis:
Total acid: 6.3 g/L
Final pH: 3.60
Residual sugar: 0.94 g/L
Alcohol: 13.5% by volume

• V I N T A G E •

2014 started with worrisome, drought-like conditions, and many feared a parched, dry spring as in 2013. Refreshingly, spring rains came in February and into March providing water for the soils and filling reservoirs. The wine growing season will most be remembered for the August 24th Napa earthquake that occurred just as harvest was commencing in the Napa Valley. The vines were not affected and harvest finished early, bringing in beautiful, healthy fruit. Grapes for our 2014 Pinot Noir were picked between August 18th and September 17th

• V I N E Y A R D S •

The foggy, wind-swept slopes of the Carneros region are an ideal home for Pinot Noir, a cool-climate loving grape. Great care is needed to produce fine pinot noir, a notoriously challenging and fragile variety, and the marine influences allow for gradual, flavor-building hang time needed for peak flavor maturity. The low-nutrient soils provide lower yields, and the fewer berries that do grow, with less competition for natural resources, have rich, concentrated flavors and produce a deep-colored wine.

*Grape Sourcing: 100% Napa Valley
96% Carneros (Napa)*

• W I N E M A K I N G •

The grapes were hand harvested into small bins in the cool of the morning, then gently de-stemmed and crushed. Select vineyard blocks were fermented as whole clusters for added depth of flavor. A portion of the wine was fermented in French oak fermentation tanks to enhance the extraction of color and flavor during the 17 days of skin contact. The new wine was gently pressed and transferred to French Oak barrels (30% new) for malolactic fermentation and five months of aging, seamlessly integrating the fruit and oak. The wine was bottled in March of 2015.