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P I N O T N O I R R E S E R V E

C A R N E R O S , N A P A V A L L E Y

An aromatically expressive wine with exceptional weight and presence, the 2014 Pinot Noir Reserve highlights the depth and complexity of this noble variety.

Genevieve Janssens - Director of Winemaking

• W I N E •

Varietal composition:
100% Pinot Noir

Flavor descriptors:

Fragrantly sweet red cherry and wild berry fruit is layered with a seductive blend of smokiness and spices (cinnamon, clove, vanilla, sage) which flow seamlessly on the round, supple palate. A refreshing lift of acidity balances the richness and the wine finishes with a deliciously long taste of pure, ripe fruit and spice.

Wine analysis:

Total acid: 7.2 g/L
Final pH: 3.42
Residual sugar: 0.92 g/L
Alcohol: 14.5% 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 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. The selection of grapes for this special Reserve wine were harvested between August 22nd and September 3rd.

• V I N E Y A R D S •

A notoriously challenging variety, Pinot Noir prefers the foggy, wind-swept slopes of the Carneros region, in southernmost Napa Valley. Through the repeated tastings of our reserve candidates we have brought together select blocks from two renowned vineyards in the Carneros AVA: Rancho Carneros and the Hyde Vineyard. The head-trained, dry-farmed vines of Rancho Carneros are over forty years old and bring weight, depth and complexity to the blend. The clonal diversity of the Hyde Vineyard, planted in 1979, further enhances complexity and heightens fruitiness, elegance and structure.

Appellation: Carneros, Napa Valley

Grape Sourcing: 100% Los Carneros AVA, 100% Napa Valley

• W I N E M A K I N G •

The clusters were hand-harvested in the cool of the morning to retain fruity, delicate flavors, and then carefully sorted at the winery. A portion of the grapes were destemmed and fermented as whole berries to heighten fruitiness, with a remainder fermented whole cluster (with stems) to add a bit of spice, structure and subtle flesh to the final blend. Fermentation itself took place mainly in small, traditional open-top fermentation tanks, where the cap of skins was punched down gently ensuring a soft, silky mouthfeel. Several days of cold soak prior to fermentation and extended maceration afterwards, added up to a total of 21 days of wine to skin contact to achieve rich, fully developed flavors. The new wine went into 88% new French oak for malolactic fermentation and matured for 9 months.

C A S E S P R O D U C E D : 3 , 5 6 9