

## 2014 ESTATE PINOT NOIR

**THE VINEYARDS** Chamisal was the first vineyard planted in the Edna Valley in 1973 and now contains 80 acres planted to 5 varieties and 25 clonal selections. The nearby Pacific ocean creates a long temperate growing season for exceptional hang time, which combines with the calcareous, clay-rich soil to produce fruit with exceptional intensity and complex flavors.

**VINTAGE** 2014 began with a very warm, dry winter, leading to an early bud break in mid-February. A warm spring and summer combined to give us our earliest harvest ever, which is beneficial for this style of wine because of the acidity retention. Additionally, there was a lack of heat spikes during picking, resulting in a beautiful Pinot Noir.

**WINEMAKING** Our Pinot Noir was hand harvested from our estate vineyards at optimum ripeness and physiological maturity. After meticulous hand sorting, the grapes were destemmed with a small percentage left whole cluster. Each pick was fermented separately in small open-top fermentors. Fermentation was achieved using a combination of both native and cultured yeasts with low fermentation temperatures giving soft phenolics and fresh aromatics. After total fermentor time of 7 to 10 days, the wines were then racked to French oak barrels for ten months before blending and an additional four months in the barrel.

**CLONAL SELECTION** This diverse blend of clones gives this wine its unique character and serves to show the terroir of our wonderful vineyard very clearly.

**TASTING NOTES** Intense and opulent notes of black cherry and spiced red plum mingle with hints of anise spice, fresh lavender and rosewater, showcasing the distinctive Chamisal spice. The pallet is rich and luscious with suggestions of plum tart, raspberry preserves and macerated blackberry, backed by fine and focused tannins that bring balance and length to the finish.

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<b>Appellation</b>	Chamisal Vineyard, Edna Valley
<b>Varietal</b>	100% Pinot Noir
<b>Clones</b>	777, 113, 114, 115, Pommard
<b>Oak Treatment</b>	10 months in 22% new French oak
<b>Alcohol</b>	14.2%
<b>Cases Made</b>	2,290
<b>Release Date</b>	May 2016
<b>SRP</b>	\$40

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