

2014 STAINLESS PINOT NOIR

THE VINEYARDS Sourced from several vineyards on the Central Coast, this wine blends fruit from Edna Valley, Santa Rita Hills and San Luis Obispo County.

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 unoaked Pinot Noir.

WINEMAKING The Pinot Noir grapes were hand sorted and gently destemmed to maximize whole berries. Fermented in a combination of closed tanks and open-top fermentors using specialized yeasts, the berries were kept cool and covered with carbon dioxide for “carbonic maceration”. This fermentation in the absence of oxygen creates the very aromatic, lifted red fruit and candy apple character in this wine. Following fermentation, the wine was racked to a stainless steel tank before stabilization and bottling.

TASTING NOTES This young wine has intense fruit characteristics of red cherry, plum and wild blackberry dominating the nose, with underlying varietal attributes of briar and forest floor. The palate is full and round with bright fruit characteristics and hints of cotton candy. Exhibiting freshness and purity on the palate, this wine delivers excellent acidity and a focused finish.

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Appellation	Central Coast
Varietal	100% Pinot Noir
Oak Treatment	None
Alcohol	13.9%
Cases Made	4,200
Release Date	April 2015
SRP	\$24

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