



2014 Pinot Noir Estate-Field Selections Mendocino Ridge AVA

This is our inaugural release from our Estate site located 3 miles from the Pacific Ocean and 1,250 feet in elevation on a south slope located on the Southern Mendocino Coast. The site was carefully chosen after years of research. The climate and soils are ideal for a Pinot Noir vineyard. Ancient ocean floor soils of decomposed sandstone and shale high in iron content, high in quartzite with an ideal ratio of sand, clay and silt. Marginal fertility combined with excellent water holding capacity and drainage makes for an extremely compelling site for our estate Pinot Noir. The results are nothing less than stunning for a structured wine of pedigree and poise. While this is an exciting wine to try now, this wine would benefit from extended cellaring. Hold and drink 2018-2028.

<u>Vineyard Techs</u>	<u>Finished Wine</u>
Vineyard: 100% Estate	Ph: 3.54
Harvest: September 12, 2014	TA: 6.5 g/L
Sugars: 22.5-23.5 degrees brix	Alcohol: 13.3% by vol.
Ph: 3.30	Bottling date: September 2015
TA: 7.3 g/L	Suggested Retail: \$60.00
Oak: 30% new French Oak For 11 months	Number of cases: 149 cases

20% whole cluster fermentation.

100% native fermentation and 100% native malo-lactic.

T/Acre: 0.5-1 ton per acre
Variety: Pinot Noir
Clone: Pommard, 943, 115, Swan, 667, Mt. Eden
Rootstock: RS-9
Planted: 2011
Spacing: 8x3.5
Trellis: Vertical Shoot Position
Pruning: Cane pruned
Orientation: Rows run North-South
Slope: 20%
Aspect: South-East
Soil: decomposed sandstone, shale, chert, sandy clay loam.