

Technical Sheet and Tasting Notes

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Wine: 2014 Pinot Noir
Vineyard: Lindsay's Vineyard
AVA: Sta. Rita Hills

Harvested: 8/27/14
Brix @ Harvest: 23.7°
Fermentation Details: 4 day cold soak, 11 day primary fermentation, 5 day extended maceration, ML in barrels

Aging: 20 months in French oak barrels (40% New)
Coopers: Damy, Sirugue and Cadus
Blend: 100% Pinot Noir (97% Lindsay's, 3% Sangiacomo)
Clones: Pommard, Wadenswil, Swan, 115, 667

pH: 3.64
TA: 6.2 g/L
Alc: 14.1%

Aromas: Fresh berries, dark cherries and forest floor
Flavors: Berry cobbler, mocha and vanilla bean
Profile: Medium weight with a gorgeous mouthfeel, a sweet mid-palate, polished tannins and great length. Excellent balance of elegance and structure.