



C O A S T A L S E R I E S

2014 PINOT NOIR
SANTA CLARA VALLEY

<i>Appellation</i>	SANTA CLARA VALLEY
<i>Clones</i>	PINOT NOIR 667, 777, 115, "DRC"
<i>Winemaker</i>	TIM SLATER
<i>Alcohol</i>	14.2%
<i>Cooperage</i>	FRENCH OAK, 10% NEW, 11 MONTHS
<i>Production</i>	1211 CASES

Our Santa Clara Valley Pinot Noir under our "Coastal Series" label has historically been sourced from vineyards up and down the Central Coast. But with the 2014 vintage, this wine returns home - completely grown on our own Sarah's Vineyard blocks. Having complete, direct "dirt to bottle" quality control insures this release is a special one. Our location in the "the cool climate "Mt. Madonna" district of the southern Santa Cruz Mountains provides superior growing conditions for Chardonnay. We think it represents one of the great values in California Pinot Noir.

Tim's harvest comments: "We dropped a lot of crop to control yields and got a much more intense vintage. A good year just like 2013, no surprises or heat spells near crush. Nighttime temps during picking were in the low 50s, the way we like it." Grapes were picked mid through late September. Clones 667, 777, 115, and "DRC" were all in the mix off our Sarah's blocks, each providing a unique color and flavor component.

After a cold soak, fermentation began using yeast RC212 in small, open top bins. Manual punchdowns of the cap occurred twice daily prior to the wine being pressed and "barreled down" for eleven months aging in small French oak cooperage, ten percent of which was new wood. Coopers included Mercier, Francois Frere, and Billon, from the Vosges and Allier forests. The wine was bottled in August of 2015.

Lush fruit and herbs – our 2014 S.C.V. Pinot Noir is a spicy strawberry pie in a glass. Rich strawberry and plum aromas and flavors leap to the nose and palate. There's an underlying savory current of olive, mushroom, earth, and soy sauce. A touch of vanilla bean and spice from the barrels on the finish complete the package. Tim suggests It would be a perfect pairing with roast salmon or a pork roast with cherry sauce.

