



2014 SANTA LUCIA HIGHLANDS PINOT NOIR

Appellation: Santa Lucia Highlands, Monterey

Grapes: Pinot Noir

Harvest date: September 20 – 23rd, 2014

Alcohol: 13.5

TA: 0.63

pH: 3.63

VINEYARDS: Our Reserve Pinot Noir is produced from grapes grown in Monterey County's Santa Lucia Highlands AVA, well known for its ideal climate for growing Pinot Noir grapes. The morning and night-time fog and the coastal breeze from Monterey Bay, mitigate temperatures, creating a classically cool-climate area with long ripening period. The Highlands vineyards are planted on the terraces of the Santa Lucia mountain range, overlooking the Salinas River Valley, and in close proximity of the Pacific Ocean.

WINEMAKING: The grapes were received with minimum processing, and about 20% are received as whole clusters. After 2-3 days of cold soaking the fermentation slowly starts. The fermentation temperature is moderate and the pump-over regime is carefully tailored to assure a good extraction of color and flavors without excessive tannins. After a gently pressing, the young wine is settled and then transferred to small French oak barrels for aging, for at least one year.

TASTING NOTES: This is a wonderful expression of Pinot Noir, coming from this area. Our Reserve offers distinctive aromas of raspberries, dried strawberries, baking spices and violets in a lovely coat of mocha, sweet vanilla and a splash of bacon fat resting on the plush, silky finish.

*Enjoy a glass of California.
Enjoy a glass of Poppy!*